



RESERVE COLLECTION

Cleef's.



2016 Chardonnay

WINE OF ORIGIN:

Western Cape

VITICULTURE:

The 2016 vintage was particularly dry and warm and this led to a very early start to the vintage. (The earliest start to a harvest in Kleine Zalze's history!) The grapes came from 3 blocks in Stellenbosch and a single block in Robertson. Careful canopy management was needed to ensure enough growth to ripen bunches. The canopy was tipped early in the season to initiate side shoot growth to help protect the grapes from sun burn and maintain good natural acidity.

VINIFICATION:

The grapes were harvested between 22 - 24°balling and after crushing the juice was given extended skin contact for at least 12 hours before it was pressed. Only the free run portion of the juice was used for this selection. After 1 day of settling the juice was racked to a fermentation vessel where it was inoculated with a slow fermenting yeast strain. The juice was racked into barrel 1 day after inoculation and left to ferment at low temperature until dry. The wine spent a further 7 months in barrel before blending and bottling. A combination of 70% new and the rest second and third fill 400l French oak barrels were used.

WINEMAKER'S NOTE:

A beautifully balanced Chardonnay that is full of flavour. A complex bouquet of oatmeal, apple and lime gives way to a palate with layers of ripe Bartlett pear and citrus with mineral notes on the finish. Drink now or age for the next 10 years.

The Cleef's range of wines is a tribute to the innovative spirit of Nicholas Cleef, founding owner of the Stellenbosch farm, Kleine Zalze. Cleef's appreciation of the exceptional winemaking potential of this winery has ensured the tradition of producing extraordinary wines since 1695.

