



RESERVE COLLECTION

Cleef's.



2017 Chardonnay

WINE OF ORIGIN:

Western Cape

VITICULTURE:

2017 surprised us all. After an early, dry and warm start to the growing season the weather turned around with moderate days and cool evenings. Exactly what we wanted for the ripening period. 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 protect the bunches against sun burn. The grape were handpicked early in the morning.

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 we inoculate 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 another 8 months in barrel before blending and bottling. A combination of 60% new and the rest second and third fill 400l French oak barrels were used.

WINEMAKER'S NOTE:

Pear and citrus flavours with hints of oak and roasted nuts. Silky mouthfeel with mineral edge.

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.

