

# Project Z Chenin Blanc 2021 3x75cl

**Grapes**  
100% Chenin Blanc

**Region/Appellation**  
Stellenbosch

**Alcohol by volume**  
13%

**Residual Sugar**  
2.7 g/l

**pH**  
3.37

**Total Acidity**  
5.8 g/l

**Drinking Window**  
2025 - 2028

**Tasting Guide**

1 2 3 4 5 6 7 8

Dry Medium Sweet

**Tasting note printed**  
20/04/2025

## Winemaker Notes

The grapes for Project Z Chenin Blanc were sourced from a vineyard over four decades old in the Firgrove region of Stellenbosch Growing on clay and decomposed granite and subjected to the maritime airflow off the Atlantic Ocean at False Bay, the vineyard was selected for its ability to grow grapes offering a superior expression of the site's unique geography. Fermentation in Italian clay amphorae and a further 12 months maturation on the lees in the amphorae, capture the essence of this inimitable vineyard in a wine of singular personality exuding freshness, focus and texture.

## Vineyard

Clay and decomposed granite vineyard, subject to maritime airflow off the Atlantic Ocean.

## Winemaking

Fermented in Italian amphorae, then 12 months maturation on the lees in the amphorae.

## Vintage

Kleine Zalze concluded the 2021 harvest by mid-April. The wine is all safely in the winery and we are very happy with the vintage and extremely excited at this early stage about the exceptional wines that will flow from the 2021 crop, with our Chenin blanc probably leading the pack. Excellent winter rains and late rains into spring ensured good moisture content in the soil with the onset of the growing season. The prolonged cool spring weather meant that bud burst was about two weeks later than normal and slightly uneven. The subsequent moderate to cool weather during flowering and berry set continued into the rest of the growing season. The much cooler than normal growing season meant that we started harvest two weeks later than normal. The cool weather also persisted through the harvest period leading to not only exceptional acidity in the grapes and wine but the best acid balance ever seen in our grapes and wine. The harvest was briefly interrupted by a fairly large rain event, of nearly 60mm, early in March. This was initially a cause for some concern. However, moderate and dry weather following the rain actually ensured a long healthy ripening for our grapes and the late ripening varieties, such as Cabernet Sauvignon, reached physiological ripeness at lower sugar levels than normal. All in all, the vintage resulted in wines that have amazing balance and finesse and what they may not have in power they will make up with great purity and elegance. We are really pleased with the season and look forward to sharing the wines we have made with you in the coming months and years.

## Food match

Fishcakes with herb & garlic sauce

