

Grapes

100% Chenin Blanc

Region/Appellation Stellenbosch

Alcohol by volume 13%

Residual Sugar 2.7 g/l

рН 3.37

Total Acidity 5.8 g/l

Drinking Window 2025 - 2028

Tasting Guide



Medium

Tasting note printed 20/04/2025

Project Z Chenin Blanc 2021 3x75cl

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

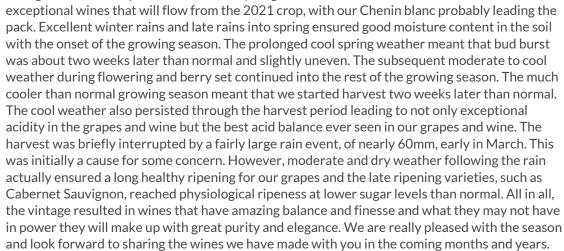
Clay and decomposed granite vineyard, subject to martime airflow off the Atlantic Ocean.

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



Food match

Fishcakes with herb & garlic sauce

