

Kleine Zalze Gamay Noir 2005

Bright, cherry-red appearance. Light bodied with ripe strawberry, lovely cherry fruit and wonderful sweet banana flavours on the palate that follows through with a long aftertaste. Drink chilled.

This light red wine will complement meat dishes such as roast chicken, duck or goose, smoked turkey or even guinea fowl. It can also be enjoyed with salmon, tomato-based pasta sauces and curries.

variety : Gamay Noir | Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.5 ta : 5.8 g/l

type : Red

pack : Bottle



in the vineyard : The grapes were harvested from 20 year old vineyards situated on slopes adjacent to the Berg River in Wellington. The microclimate around the vines can be attributed to the vineyard's close proximity to the river. Supplementary irrigation, fertilisation and gravel stone soils cause moderate growth and low yield-bearing crops of superb quality.

about the harvest: The grapes were harvested at 24° Balling and underwent 3 days cold maceration.

in the cellar : The wine was fermented at 20-25°C with selected dry yeast for 10 days. After fermented dry, the wine was racked from the skins and malolactic fermentation finish in the stainless steel tanks.

Kleine Zalze Wines

Stellenbosch

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