

Kleine Zalze Cellar Selection Gamay Noir Rosé 2007

The wine shows a balance between strawberry and pink salmon colours which mingle well with the deep cherry and plummy sweet tones. Clean, light, easy drinking dry Rosé with a good sugar and acidity balance.

A good partner for white meats such as pork, veal, and chicken. Also perfect, light and refreshing with salads, tuna and salmon dishes.

variety : | Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.6 g/l pH : 3.42 ta : 6.5 g/l

type : Rose

pack : Bottle **closure :** Cork

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: Only grapes which obtained the required pink coral hue were harvested and left on the skins to obtain the required strawberry, pink salmon colour, before racking.

in the cellar : The wine was fermented dry with a selected yeast strain to obtain the required mouthfeel for a dry style wine, which marries well with the good acidity balance present in the wine.



Kleine Zalze Wines

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