

## Kleine Zalze Cellar Selection Gamay Noir 2008

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Bright purple cherry appearance points towards a light bodied with ripe strawberry, lovely cherry fruit and sweet banana flavours on the palate that follow through with a long aftertaste. Best served 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.

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**variety :** Gamay noir | Gamay Noir

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 13.0 % vol   rs : 3.7 g/l   pH : 3.64   ta : 5.8 g/l

**type :** Red

**pack :** Bottle   **closure :** Cork

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### in the vineyard :

The grapes were harvested from 22 year old vineyards situated on slopes adjacent to the Berg River in Wellington. The microclimate surrounding the vines was influenced by the vineyard's close proximity to the river. Supplementary irrigation, fertilisation and gravel stone soils caused moderate growth and low yield-bearing crops of superb quality. At 50% colouring of the grapes, green bunch dropping ensured optimum ripening of the grapes at lower sugar levels.

### about the harvest:

The grapes were harvested at 22Â°B and underwent three days of cold maceration.

### in the cellar :

The wine was then fermented for ten days at 20 - 25Â°C with chosen dry yeast. After fermented dry, the wine was racked from the skins and malolactic fermentation finished in the stainless steel tanks.



## Kleine Zalze Wines

Stellenbosch

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