

Kleine Zalze Cellar Selection Gamay Noir Rosé 2009

This dry Rosé shows strawberry and pink salmon colours, which point towards the deep strawberry, cherry and plummy fruity tones that are found on the nose and the palate. It is a clean, light and easy drinking wine with a good 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 | 100% Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.1 g/l pH : 3.69 ta : 5.8 g/l

type : Rose **style :** Dry **body :** Light **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : The microclimate around the vines can be attributed to 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. Efficient suckering has been done, to ensure that only the strongest shoots were left with grapes on for optimum ripening.

about the harvest: The grapes were harvested from 23 year old vineyards situated on slopes adjacent to the Berg River in Wellington.

in the cellar : Working with this Beaujolais cultivar, soft handling of the berries was necessary to ensure an elegant soft tannin juice. Only those grapes, which obtained the required pink coral hue were harvested and left for 12 hours on the skins before racking. The wine was fermented dry with a chosen yeast strain, to develop a smooth mouth feel and good acidity balance to compliment this dry style of Rosé.



Kleine Zalze Wines

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