

Kleine Zalze Cellar Selection Gamay Noir 2010

Bright cherry appearance points towards a light bodied wine 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.

variety : Gamay noir | Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 3.4 g/l pH : 3.58 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested from 23 year old vineyards situated on slopes adjacent to the Berg River in Wellington. The micro-climate 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. 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 at 23°B and underwent three days of cold maceration.

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



Kleine Zalze Wines

Stellenbosch

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