

Kleine Zalze Cellar Selection Gamay Noir Rosé 2012

This dry Rosé shows a pale salmon hued colour, which point towards the deep, bright, vibrant colour of the grapes. The cherry and crisp dry fruit that are found on the nose and the palate ends as a clean, light and easy drinking wine.

variety : Gamay noir | 100% Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal

analysis :

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

pack : Bottle **closure :** Cork

in the vineyard : The grapes were harvested from 25 year old Gamay Noir 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 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.

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 colour spec, were harvested and left for 10 - 12 hours on the skins. On reaching the ideal onion skin colour the grapes were racked from the skins. The wine was fermented dry with a selected 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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