

Kleine Zalze Cellar Selection Gamay Noir 2012

Deep cherry appearance points towards optimum coloured ripe grapes picked physiologically ripe. This give this wine a soft body with ripe strawberry, lovely cherry fruit and sweet banana flavours on the palate.

Serving chilled this light bodied wine will compliment every occasion.

variety : Gamay noir | 100% Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal Region

analysis :

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

pack : Bottle **size :** 0 **closure :** Cork

in the vineyard : The grapes were harvested from 25 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. Efficient suckering has been done, to ensure that only the strongest shoots were left with grapes on for optimum colour and ripening.

about the harvest: The grapes were harvested at 23°B.

in the cellar : 30% of the berries left uncrushed before it underwent three days of cold maceration. The wine was then fermented for ten days at 20 - 25°C with selected dry yeast. Until fermented dry the juice were pumped over every 4 hours. Only the free-run juice was raked from the skins and malolactic fermentation finished in the stainless steel tanks.

The 2012 Gamay Noir differs in style in comparison with previous years and expresses the varietal fruit, elegance and soft juicy tannins in this varietal.



Kleine Zalze Wines

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