

## Kleine Zalze Cellar Selection Gamay Noir 2013

Enjoy the black cherry and ripe strawberry on the nose with a bit of sweet banana on the palate.

Serving chilled. This wine goes beautifully with tuna

**variety** : Gamay noir | 100% Gamay Noir

**winery** : Kleine Zalze Wines

**winemaker** : Johan Joubert

**wine of origin** : Coastal Region

**analysis** : **alc** : 12.42 % vol **rs** : 4.9 g/l **pH** : .51 **ta** : 6.2 g/l **va** : 0.54 g/l **so2** : 105 mg/l **fso2** : 31 mg/l

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

**pack** : Bottle **size** : 750ml **closure** : Screwcap

**ageing** : Enjoy now.

**in the vineyard** : 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 from 25 year old vineyards situated on slopes adjacent to the Berg River in Wellington. 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 racked from the skins and malolactic fermentation finished in the stainless steel tanks.

The 2013 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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