

Kleine Zalze Cellar Selection Gamay Noir Rosé 2014

This dry Rosé shows a pale salmon hued colour, which points towards the deep, bright, vibrant colour of the grapes. Soft tannins were extracted due to a low amount of grape tannin in the skins. The cherry and crisp dry fruit, followed by a creamy palate ends as a clean, light and easy drinking wine.

This wine goes beautifully with smoked chicken and/or roast beetroot.

variety : Gamay noir | 100% Gamay Noir

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Coastal Region

analysis : alc : 13.0 % vol rs : 3.8 g/l pH : 3.37 ta : 6.3 g/l fso2 : 40 mg/l

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

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

ageing : Enjoy now

in the vineyard : Supplementary irrigation, fertilisation and gravel stone soils caused moderate growth and firm ripened berries. The average day/night ripening temperatures for the 2014 grapes was 1.5°Celsius lower than the previous year which led to a 10- day later picking of the grapes.

about the harvest:

The grapes were harvested from 27 year old Gamay Noir vineyards situated on slopes adjacent to the Berg River in Wellington. The yield was approx. 7 t/ha and with efficient suckering and the removal of excess bunches, only the strongest shoots were left with grapes for optimum ripening.

in the cellar :

Working with this Beaujolais cultivar, soft handling of the berries was necessary, therefore no berries were crushed on the day of destalking. Only those grapes, which obtained the required colour specs, 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 South African Vin 7 yeast strain, to develop a smooth mouth feel and good acidity balance to compliment this dry style of Rosé. When fermented dry, the wine spent another 3 months on the lees before settling and bottling.



Kleine Zalze Wines

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