

Kleine Zalze Methode Cap Classique Brut Rosé NV

A traditional, yet fun and flirtatious MCC with flair that delights the palate as much as the eye. A delicate silver pink hue with a lively cascading sparkle, aromas of cherries and red berries with elegant layers of finesse and decadence on the palate.

variety : Pinot Noir | 60% Pinot Noir, 40% Chardonnay

winery : Kleine Zalze Wines

winemaker : Lizemari Geldenheyns

wine of origin : Western Cape

analysis : alc : 12.02 % vol rs : 11.0 g/l pH : 3.11 ta : 6.0 g/l

type : Cap_Classique

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

2025 Cap Classique Challenge - Trophy for Best Rosé Cap Classique

2023 Investec Trophy Wine Show - Silver

2022 Rosé Rocks - Gold

2015 Cap Classique Challenge - Gold

in the vineyard : The average cold night and day temperatures increased the fruit acidity and grape quality of the Chardonnay. The Chardonnay was planted in limestone rich soils of Robertson. This ensured beautiful fruit expression. On the Pinot Noir the cold October and November weather led to smaller berry sizes, loose bunches and a better fruit concentration. The Pinot Noir was planted on cooler sites in the False Bay area, which contributed to the fresh acidity. With careful canopy management it was ensured that only the best bunches was left to ripen and produce this wine.

about the harvest: We used the traditional grape varieties, Chardonnay 40% and Pinot Noir 60%, that were handpicked in the cool of the early morning.

in the cellar : Pressing whole bunch, only the free run juice were used and separate parcels of each of the varietals were vinified in stainless steel tanks. With secondary fermentation the wine fermented and matured for 10 months on the lees in the bottle. After rémuage (turning of the bottles) the Non-Vintage Brut Rosé was disgorged and in line a dosage was added to residual level of 11g/l.



Kleine Zalze Wines

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