

## Kleine Zalze Cellar Selection Gamay Noir Rosé 2015

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.

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

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Coastal Region

**analysis :** alc : 13.0 % vol rs : 2.1 g/l pH : 3.38 ta : 5.6 g/l

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

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

**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 2015 grapes was 1.5° C 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 to 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 mouthfeel and good acidity balance to complement this dry style of Rose. When fermented dry, the wine spent another three months on the lees before settling and bottling.



## Kleine Zalze Wines

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