

Kleine Zalze Vineyard Selection Pinot Noir 2017

Typical of our Pinot Noir this wine has a bright garnet colour. Soft red fruits on the bouquet are beautifully supported with some savoury notes and an elegant tannin structure on the palate.

Fresh acidity and lingering soft red fruit notes ensure that this wine pairs very well with food. Especially enjoy it with braised pork belly. Enjoy!

variety : Pinot Noir | 100% Pinot Noir

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Western Cape

analysis : **alc** : 13.0 % vol **rs** : 3.0 g/l **pH** : 3.53 **ta** : 5.8 g/l

type : Red **style** : Dry **body** : Medium **wooded**

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

in the vineyard : The grapes were sourced from Stellenbosch (False Bay), and Elim. 2017 was warm in the early part of the growing season, but then was followed by more moderate temperatures in the latter half of the season.

about the harvest: The grapes were handpicked early in the morning at 22° - 23° balling.

in the cellar : When vinifying Pinot Noir the word "elegance" is always present in your mind. We worked gently not to over extract tannins and to protect the natural Pinot Noir flavours. The grapes were destemmed, without crushing, and moved to tank for fermentation. Inoculation with a selected yeast strain and fermentation took place at 25°C. We only did 2 pump overs per day to extract only the fine elegant tannins out of the skins. Only the free run wine was put into barrel where it went through malolactic fermentation and matured for 14 months. We only used 2nd and 3rd fill 300l French barrels.



Kleine Zalze Wines

Stellenbosch

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