

Kleine Zalze Cellar Selection Cinsault Rose 2024

The wine has a pale pink colour and a beautiful bouquet of peach blossoms and watermelon on the nose and palate supported by a crisp finish, reminiscent of grapefruit

This is a vibrant wine to be enjoyed with friends and good food in the sun and will pair well with delicate seafood dishes such as prawns and grilled calamari.

variety : Cinsaut | 100% Cinsaut

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Coastal Region

analysis : alc : 12.5 % vol rs : 2.2 g/l pH : 3.31 ta : 5.9 g/l

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

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

in the vineyard : 100% Cinsault grapes were used to create this Rose. The grapes were harvested at the perfect time to ensure a delicate balance of ripe flavours and fresh acidity is achieved.

about the harvest: The grapes were harvested from old parcels of vineyards in the Stellenbosch and Perdeberg areas. With efficient suckering and the removal of excess bunches, only the strongest shoots were left bearing grapes to facilitate optimum ripening.

in the cellar : After crushing the grapes were left on the skins for 2 hours to extract the desired colour and flavours before the free run juice was drained and transferred for fermentation. The juice was fermented at 13 degrees Celsius in stainless steel tanks. After fermentation was completed, the wine was aged on the lees for one month before bottling.



Kleine Zalze Wines

Stellenbosch

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