

## Kleine Zalze Cellar Selection Cinsault Rose 2026

In the glass, this Rosé glows with a delicate blush-pink hue, releasing aromas of wild strawberries, pomegranate, and soft rose petals. The palate is bright and expressive, brimming with juicy red berries and a whisper of watermelon, all lifted by a refreshing, mouthwatering acidity. Elegant yet playful, it captures the very spirit of summer

Perfect for warm afternoons, leisurely lunches, and moments worth savouring. Best enjoyed in good company!

**variety** : Cinsaut | 100% Cinsaut

**winery** : Kleine Zalze Wines

**winemaker** : RJ Botha

**wine of origin** : Coastal Region

**analysis** : alc : 12.5 % vol rs : 3.5 g/l pH : 3.32 ta : 5.4 g/l

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

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

**in the vineyard** : Crafted exclusively from 100% Cinsaut, this Rosé captures the charm and character of the Coastal vineyards from which it originates. Each site was chosen for its ability to produce fruit with delicate aromatics and natural freshness.

Throughout the season, the vines were given meticulous care – precise suckering and the selective removal of excess bunches focused the plant's energy into only the healthiest shoots, encouraging even ripening and concentration of flavour ideal for premium rosé production.

**about the harvest**: Harvest took place at the precise moment when vibrant acidity and ripe fruit intensity were in perfect balance

**in the cellar** : After the grapes were gently crushed, the free-run juice was drawn off without delay, preserving the soft blush hue and delicate, fresh-fruit character that define this wine. The juice was allowed to settle overnight, after which slightly turbid juice was carefully racked into stainless steel tanks for a cool, controlled fermentation.

This slow fermentation preserved the vibrant aromatics of the Cinsaut, capturing notes of fresh berries and subtle floral tones. After fermentation the wine was left to rest on its fine lees for two months, adding a silky texture and gentle complexity, before being bottled to retain its crisp, lively charm.



### Kleine Zalze Wines

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