



ANNO 1695

KLEINE ZALZE

SOUTH AFRICA

Cellar Selection



Cinsault Rosé

2024

Wine of Origin:

Coastal region

Viticulture:

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

Vinification:

After crushing the grapes, the free run juice was drawn off immediately, resulting in the light colour and delicate flavour of this wine. After settling the juice overnight, slightly turbid juice was transferred to stainless steel tank for fermentation. The juice was fermented at 13 degrees Celsius and aged on the lees after fermentation for two months prior to bottling.

Winemaker's Note:

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.

Analysis:

Alc - 12.5%vol RS - 2.2/l TA - 5.9g/l pH - 3.31

www.kleinezalze.co.za

