

Kleine Zalze Vineyard Selection Barrel Matured Merlot 2001

Rich in minty, berry flavours which are typical of the cool terroir where the grapes were ripened. The wine is backed with good fruit tannin on the palate and has a long wood-matured aftertaste.

This Merlot can be enjoyed with starters which contains meat like salami, bacon, chicken livers or duck. This wine will also compliment dishes like roasted goose and lamb with garlic.

variety : Merlot | Merlot

winery : Kleine Zalze Wines

winemaker : Johan Joubert

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.54 g/l pH : 3.33 ta : 5.56 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

in the vineyard : The relatively cool 2001 ripening season leads to Merlot fruit being harvested at full optimum ripeness. Small berries have been formed with a deep red colour. The long ripening period was the reason for good Merlot fruit flavours.

in the cellar : After crushing and 3 days of cold soaking the grapes were inoculated with selected dry yeast for fermentation. Regular pump-over was done to ensure optimum colour and flavour extraction. After malolactic fermentation and extended skin contact in the stainless steel tanks the wine was matured for 12 months in 30% first fill and 70% second and third fill French oak barrels.



Kleine Zalze Wines

Stellenbosch

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