

Foot of Africa Merlot 2002

Medium body wine with a long smooth finish. Sweet plum berry fruit flavours on the nose which are backed with wood.

This Merlot can be enjoyed with meat starters like salami, bacon, chicken livers or duck. Roasted goose and lamb with a garlic sauce are well recommended.

variety : Merlot | Merlot

winery : Kleine Zalze Wines

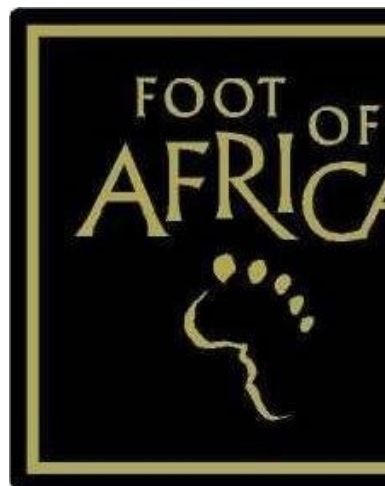
winemaker : Johan Joubert

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 2.3 g/l pH : 3.33 ta : 6.0 g/l

type : Red wooded

pack : Bottle



ageing : This wine can easily mature for another 5 years.

in the vineyard : These grapes were cultivated and harvested from the different blocks at Kleine Zalze. In the evening a southerly wind from the sea cooled the grapes to ensure optimum ripening conditions for the Merlot grapes. The vineyards are carefully pruned and suckered to ensure that only optimum ripened grapes are picked for the production of the 2002 Merlot.

about the harvest: The grapes were picked early in the morning, destalked and cold-soaked at 9°C for 3 days.

in the cellar : After fermented dry on the skins only 5% press juice was blended back to the wine. 70% Malolactic fermentation finished in the tank and 30% in 300L French oak barrels. After blending, the wine matured in 2nd and 3rd fill 300L French oak barrels for 11 months.

Kleine Zalze Wines

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