

## Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2006

The three different varieties were carefully blended, and show rich, ripe blackcurrant cabernet fruit on the palate with savoury, velvety, gentle tannins of the Merlot. The Cabernet Franc gives this wine a long spicy finish with well integrated French oak tannins.

**variety :** Cabernet Sauvignon | 65% Cabernet Sauvignon, 20% Merlot, 15% Cabernet Franc

**winery :** Kleine Zalze Wines

**winemaker :** Johan Joubert

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol    rs : 3.9 g/l    pH : 3.55    ta : 6.1 g/l

**type :** Red    **style :** Dry    **wooded**

**pack :** Bottle    **closure :** Cork

**in the vineyard :** The grapes for this blend - Cabernet Sauvignon, Merlot and Cabernet Franc were grown in the Stellenbosch and Helderberg mountain regions. All three cultivars were picked separately at optimum ripeness from vineyards growing in deep red Hutton and Clovelly soils.

**about the harvest:** The grapes were picked at optimum ripeness early in the morning.

**in the cellar :** After destalking it was left to cold soak for 3 days at 9°C. The Cabernet Sauvignon grapes were fermented in open fermenters and regularly punched-down for optimum colour and tannin extraction. The Merlot and Cabernet Franc grapes were regularly pumped over for optimum skin and flavour extraction. After fermentation, extended skin contact was given. After pressing, the wine was separately matured for 12 months in 30% second and 70% third fill French oak barrels before bottling.



### Kleine Zalze Wines

Stellenbosch

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