

Kleine Zalze Cellar Selection Merlot 2010

A medium-bodied, soft elegant wine, with ripe plum and fruitcake aromas on the nose that carry through to the palate.

variety : Merlot | 100% Merlot
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Coastal Region
analysis : alc : 14.0 % vol rs : 2.2 g/l pH : 3.45 ta : 6.8 g/l
type : Red style : Dry body : Medium taste : Fruity wooded
pack : Bottle closure : Cork

International Wine Challenge 2012 - Commended

ageing : These fruit flavours are complimented by a crisp, well integrated acidity and a cigar box velvety finish, affording this wine comfortable five year maturation potential.

in the vineyard : Both the French and Italian clones were used for the picking of the Cellar Selection Merlot grapes. With careful pruning and suckering, the southerly sea breezes were allowed to cool the grapes to ensure cool optimum ripening conditions.

For optimum ripeness and the colouring of the pips, the efficient amount of leaves and crop were left. The production was lower through green bunch dropping to 5tons/ha. The 2010 vintage were 2 weeks later in ripening in comparison to the previous year and grapes were left to hang longer due to the cold night temperatures (between 7° - 12° C). This ensured that pure varietal fruit with high notes of spice and elegance developed in the grapes and the terroir identity of cool ripening grapes were censorial visible.

in the cellar : The grapes were picked early in the morning hand-sorted, destalked and cold soaked at 12° C for three days. The juice was cool fermented until dry in stainless steel tanks on the skins before pressing. With enough tannin structure, only the free-run juice were used and malolactic fermentation completed in third and fourth fill French oak barrels. The wine matured for 14 months whereafter it was blended and bottled.



Kleine Zalze Wines

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