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Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2010

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. The blend shows fuller in structure in comparison with the 2009 vintage due to the slower fermentation time and a longer skin maturation period.



variety : Cabernet Sauvignon | 65% Cabernet Sauvignon, 25% Merlot, 10% Cabernet Franc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 4.0 g/l **pH :** 3.52 **ta :** 6.3 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Wine Makers' Choice Awards 2012 - Diamond Award: Other Red Blends Category

ageing : With a very good pH/acidity balance this wine will age for up to 8 years.

in the vineyard : The Cabernet Sauvignon and the Cabernet Franc grapes were selected from the Helderberg region in Stellenbosch and the Merlot grapes from the Stellenbosch Mountain region. All three cultivars were picked separately at optimum ripeness from vineyards growing in deep red Hutton and Clovelly soils. The production of the Merlot grapes were reduced to 6 tons/ha to ensure pure varietal fruit at early physiological ripeness.

about the harvest: The grapes were separately picked early in the morning between 23.5° and 25° Balling

in the cellar : The grapes for this blend - 65% Cabernet Sauvignon, 25% Merlot and 10% Cabernet Franc.

After destalking, the grapes were 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, every four hours, for optimum skin and flavour extraction. After fermentation, extended skin contact was given and only the free-run juice was used. The wine was separately matured for 14 months in 30% second and 70% third fill French oak barrels before bottling.

Kleine Zalze Wines

Stellenbosch
021 880 0717
www.kleinezalze.co.za