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Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2012

The three different varieties were carefully blended and show rich, ripe dark plum Cabernet fruit on the palate with savoury, velvety, gentle tannins of the Merlot. This deep piled forest fruit blend are fuller in structure due to the slower fermentation time and a longer skin maturation period.



variety : Cabernet Sauvignon | 60% Cabernet Sauvignon, 38% Merlot, 2% Cabernet Franc
winery : Kleine Zalze Wines
winemaker : Johan Joubert
wine of origin : Coastal Region
analysis : **alc :** 14.0 % vol **rs :** 3.2 g/l **pH :** 3.42 **ta :** 6.2 g/l
type : Red **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Screwcap

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

in the vineyard :
The grapes for this blend – 60% Cabernet Sauvignon, 38% Merlot and 2% Cabernet Franc.
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.

The grapes came from vineyards growing in deep red Hutton and Clovelly soils. For optimum ripeness and the colouring of the pips, the efficient amount of leaves and crop were left. The 2012 vintage were 1 week later in ripening in comparison to the previous year and grapes were left to hang longer. 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.

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

in the cellar : 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.

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