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# Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2014

The three different varieties were carefully blended to highlight the ripe dark plum Cabernet fruit on the nose and palate with Merlot contributing savoury characters and velvety tannins on the palate. This is an elegant wine that has great depth of flavour.




**variety :** Cabernet Sauvignon | 60% Cabernet Sauvignon, 38% Merlot, 2% Cabernet Franc
**winery :** Kleine Zalze Wines
**winemaker :** RJ Botha
**wine of origin :** Coastal Region
**analysis :** **alc :** 14.0 % vol **rs :** 4.7 g/l **pH :** 3.51
**type :** Red **style :** Dry **taste :** Fruity **wooded**
**pack :** Bottle **size :** 750ml **closure :** Screwcap

**ageing :** With its great balance and wood integration this wine should age gracefully for many years to come.

**in the vineyard :** The majority of the grapes for this wine are from established vineyards in the Stellenbosch region, supplemented by selected parcels of vineyard from Durbanville and Paarl. The relatively wet winter season meant that no supplementary irrigation was needed and a good balance of fruit concentration and elegance was achieved with very little intervention. Owing to the few rain events that we experienced late in the season we had to pay extra attention to our canopy management to achieve good aeration in the bunch zone and ensure healthy and obtain even ripening.

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

**in the cellar :** The grapes were de-stemmed only and not crushed therefore were fermented “whole-berry”. 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 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. Each wine was matured for 14 months in 30% second and 70% third fill French oak barrels before final blending and bottling.

## Kleine Zalze Wines

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