

Kleine Zalze Cellar Selection Merlot 2016

The 2016 still displays our typical Merlot characteristics, packed with flavours of ripe plums and red berry fruits on both the bouquet and the palate. Owing to the slightly drier growing season the tannin profile of this wine is a little firmer than normal, but does ensure this wine has a wonderful structure without being too heavy on the palate. The fresh and natural acidity ensures a vibrant and lingering finish.

This wine can be enjoyed on its own but will also pair well with meat dishes such as steak or with casseroles.

variety : Merlot | 100% Merlot

winery : Kleine Zalze Wines

winemaker : RJ Botha

wine of origin : Coastal Region

analysis : alc : 14.0 % vol rs : 3.8 g/l pH : 3.48 ta : 5.8 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Screwcap

in the vineyard : Grapes sourced primarily come from the Stellenbosch region, with a small percentage from other areas. In 2016 we had a very dry winter season and warm dry conditions during the growing season. It was for this reason that very careful attention was paid to our viticulture practices to ensure optimum ripening conditions in the canopy and to achieve physiological ripeness. As always, a very careful 'green harvest' was carried out at veraison to ensure even ripening and a good concentration of flavours.

about the harvest: The grapes were picked early in the morning, hand-sorted.

in the cellar : The grapes were destemmed only at the winery and fermentation was carried out 'whole berry' to ensure a soft, elegant, fruit-forward style of wine. The batches were fermented in stainless-steel tanks and then only free-run juice was transferred to older oak barrels for maturation over approximately 12 months. A small portion was matured in tank to give an element of freshness to the final blend



Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za