

Kleine Zalze Cellar Selection Merlot 2019

Our Merlot shows typical characters of ripe red berries followed by juicy fruit flavours on the palate. The wine has an exceptionally smooth mouthfeel, accentuated by supple, elegant tannin structure which will pair well with food. Well-balanced 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 : 3.2 g/l pH : 3.53 ta : 5.7 g/l

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

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

ageing : This wine can be enjoyed now, however, it will also reward careful cellaring for at least four to six years.

in the vineyard : The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape. In 2017 we had a very dry winter season and warm dry conditions early in the growing season but slightly cooler weather in the run up to harvest. 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 just after veraison to ensure even ripening and a good concentration of flavours. The grapes for this wine were sourced from selected parcels of fruit from across the Western Cape

about the harvest: The grapes were picked early in the morning, hand-sorted. As always, a very careful 'green harvest' was carried out just after veraison to ensure even ripening and a good concentration of flavours. 2018 was yet again a very dry season and a relatively warm winter.

in the cellar : After early morning harvesting 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

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