

## Kleine Zalze Cellar Selection Merlot 2023

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.

**variety :** Merlot | 100% Merlot

**winery :** Kleine Zalze Wines

**winemaker :** RJ Botha

**wine of origin :** Coastal Region

**analysis :** alc : 14.0 % vol rs : 3.5 g/l pH : 3.51 ta : 5.6 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 three to five years.

**in the vineyard :** The grapes for this wine were sourced from selected parcels of fruit from across the Coastal Region. The run-up to the season was characterized by a warm and dry winter and spring, resulting in drier than usual soil conditions at the onset of the growing season. As such, bud break and harvest was around 10 days earlier than previous vintages. Some unseasonal rains in March meant the viticultural team had to manage picking dates very carefully to ensure healthy fruit at the correct sugar levels arrived to the winery.

**about the harvest:** Grapes are harvested in the early morning

**in the cellar :** After an early morning harvest, the grapes were destemmed only, and cold-soaked for 12 hours. Fermentation was carried out 'whole berry' to ensure a soft, elegant, fruit-forward wine style. Different blocks were vinified separately in stainless-steel tanks whereafter only free-run juice was transferred to older oak barrels for maturation over approximately 12 months. A small portion was matured in tank to enhance freshness of the final blend.



### Kleine Zalze Wines

Stellenbosch

021 880 0717

[www.kleinezalze.co.za](http://www.kleinezalze.co.za)