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Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2024

The two varieties were expertly blended to showcase the ripe dark plum aromas characteristic of Cabernet on both the nose and palate. Merlot adds savoury nuances and velvety tannins, creating an elegant wine with depth, seamless oak integration, and a supple structure.



variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot
winery : Kleine Zalze Wines
winemaker : RJ Botha
wine of origin : Coastal Region
analysis : **alc :** 13.5 % vol **rs :** 3.9 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 : Enjoy now, or cellar for three to five years to further enhance complexity.

in the vineyard : The grapes for this wine were hand-selected from prime vineyard parcels across the Coastal Region, including Stellenbosch, Swartland, and Durbanville. A cool, wet spring in 2023 delayed budding slightly, yet ensured an even and healthy start to the season. Throughout the growing cycle, meticulous viticultural practices were applied to promote optimal ripening — from green harvesting after veraison to picking only at full physiological maturity. In this vintage, patience proved essential, as cooler conditions extended the ripening period. This slower pace allowed the grapes to develop exceptional concentration and complexity, resulting in the intensely flavoured 2024 harvest and a wine of outstanding promise

about the harvest: Grapes were harvested early in the morning

in the cellar : After an early morning harvest, the grapes were destemmed, and 'whole berry' fermentation was initiated to create a soft, elegant, fruit-forward style. Cabernet Sauvignon was fermented in open-top fermenters with regular punch-downs to maximise colour and tannin extraction, while Merlot was fermented in stainless steel tanks and pumped over every four hours for optimal skin and flavour contact. Following fermentation, only the free-run juice was transferred to barrel for malolactic fermentation and further maturation. Each component was matured separately for 14 months in French oak barrels (30% second fill and 70% third fill) before final blending and bottling..

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