

Kleine Zalze Cellar Selection Cabernet Sauvignon Merlot 2025

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 : 14 % vol rs : 4.4 g/l pH : 3.6 ta : 5.8 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. The 2025 growing season was characterised by moderate temperatures and a long, cool ripening period, allowing the vines to progress steadily and the fruit to develop excellent flavour and balance.

Meticulous viticultural practices, including careful canopy management, were applied throughout the season to promote even ripening and optimal fruit quality. The extended ripening period allowed the grapes to develop gradually while retaining freshness, structure and varietal character.

The resulting fruit showed impressive concentration, vibrant flavours and excellent phenolic maturity, contributing to a 2025 harvest of exceptional quality and promise.

about the harvest: Grapes were harvested early in the morning

in the cellar : Following an early-morning harvest, the grapes were destemmed and whole-berry fermentation was initiated to create a soft, elegant and fruit-forward style. During alcoholic fermentation, the must received regular pump-overs to enhance the extraction of colour, tannin and flavour while maintaining a gentle extraction profile. Following fermentation, the wine was transferred to French oak barrels, where malolactic fermentation and further maturation took place. Each component was matured separately for 14 months in French oak barrels, comprising 30% second-fill and 70% third-fill barrels, before final blending and bottling.



Kleine Zalze Wines

Stellenbosch

021 880 0717

www.kleinezalze.co.za