

ANNO 1695
KLEINE ZALZE
SOUTH AFRICA
Cellar Selection



Merlot 2024

Wine of Origin:
Coastal region

Viticulture:

The grapes for this wine were sourced from selected vineyard parcels across the Coastal Region. The growing season began with a relatively dry, warm, and windy spring and summer, which helped to minimise fungal pressure and maintain healthy canopies. Soils were in typical condition at the onset of the season, supporting balanced vine growth. Harvest commenced slightly earlier than average in some vineyards and delivered fruit of excellent health, showing good colour and tannin development, as well as optimal ripeness and texture.

Vinification:

Following an early morning harvest, the grapes were destemmed and subjected to a 12-hour cold soak to enhance colour and flavour extraction. Fermentation took place in stainless-steel tanks to preserve fruit purity and ensure a refined, elegant wine style. Individual vineyard blocks were vinified separately, after which only the free-run wine was transferred to seasoned oak barrels for approximately 12 months of maturation. A small portion was retained in stainless steel to maintain freshness and vibrancy in the final blend.

Winemaker's Note:

Our Merlot displays classic aromas of ripe red berries, leading to a palate layered with generous, juicy fruit flavours. The wine is beautifully textured, with a silky mouthfeel and refined, supple tannins that complement its food-friendly nature. A well-balanced, natural acidity adds vibrancy and length to the finish. While immediately approachable, this wine will continue to evolve gracefully with careful cellaring for three to five years.

Analysis:

Alc - 13.5%vol RS – 3.8/l TA – 5.6g/l pH – 3.57

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