

Zonnebloem Merlot 2003

Colour: Deep ruby garnet

Bouquet: Subtle ripe berry flavours with cherries underlined by elegant smoked oak flavours.

Taste: A medium to full-bodied wine with mouth-filling cherry and plum flavours and with a velvety mouth feel.

The winemaker suggests drinking it on its own or enjoying it with rich oxtail stews, chicken curries or red meat dishes.

variety : Merlot | 100% Merlot

winery : Zonnebloem Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 13.85 % vol rs : 1.8 g/l pH : 3.351 ta : 6.1 g/l

type : Red wooded

pack : Bottle

in the vineyard : **Viticulturist: Henk van Graan**

The grapes were sourced from trellised, dryland vineyards in the Devon Valley, Stellenbosch Kloof and Jonkershoek areas. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

about the harvest: The grapes were harvested by hand in March at between 24Å° and 25Å° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : Each vineyard block was individually vinified and the juices fermented for 10 to 12 days at 27Å°C. After malolactic fermentation the wine was matured in a combination of wood (55%) and stainless steel (45%) for 12 months.

Zonnebloem Wines

Stellenbosch

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