

## 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 24Â° and 25Â° 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 27Â°C. After malolactic fermentation the wine was matured in a combination of wood (55%) and stainless steel (45%) for 12 months.



### Zonnebloem Wines

Stellenbosch

+27.218097000

www.zonnebloem.co.za