

Zonnebloem Merlot 2004

Colour: Deep ruby garnet

Bouquet: Subtle berry aromas with a delicate cherry background.

Taste: A medium to full-bodied wine with delicate fruitiness and 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 : 13.7 % vol rs : 2.46 g/l pH : 3.39 ta : 6.18 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. Each vineyard block was individually vinified and the juices fermented for 10 to 12 days at 27Å°C.

in the cellar : After malolactic fermentation the wine was matured in a combination of wood (55%) and stainless steel (45%) for 12 months.

