

Zonnebloem Merlot 2005

Colour: Deep ruby garnet

Bouquet: Elegant berry aromas with a delicate cherry and chocolate background readied by basic, firm, rounded tannins and wood flavours.

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 : Hendrik de Villiers

wine of origin : Coastal

analysis : alc : 14.08 % vol rs : 2.34 g/l pH : 3.49 ta : 6.08 g/l

type : Red **wooded**

pack : Bottle **closure :** Cork

ageing : These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

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.

