

## Zonnebloem Merlot 2006

Colour: Deep ruby red.

Bouquet: Elegant blackberry aromas with a delicate cherry and chocolate background. A hint of vanilla adds to the complexity of aromas.

Taste: A medium to full-bodied wine with delicate fruitiness and a velvety mouth feel. A strong tannin structure ensures a long finish.

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

**variety** : Merlot | 100% Merlot

**winery** : Zonnebloem Wines

**winemaker** : Hendrik de Villiers

**wine of origin** : Coastal

**analysis** : alc : 14.30 % vol    rs : 1.04 g/l    pH : 3.40    ta : 6.10 g/l

**type** : Red    **style** : Dry    **body** : Medium    **taste** : Fruity    **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: Annelie Viljoen**

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** : **Winemaker: Bonny van Niekerk**

Each vineyard block was individually vinified and the juice fermented for 11 to 13 days at 26Â°C. After malolactic fermentation the wine was matured in a combination of wood (55%) and stainless steel (45%) for 12 months.

