

Zonnebloem Merlot 2008

Colour: Ruby red.

Bouquet: Ample aromas of berry fruit with cherry and raspberry on the forefront enhanced with firm, rounded tannins and oak flavours.

Palate: A medium to full-bodied wine with delicate fruitiness and a smooth and velvety mouth feel.

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 : 13.14 % vol rs : 1.9 g/l pH : 3.36 ta : 6 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 24° and 25° 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 10 to 12 days at 27°C. After malolactic fermentation the wine was matured in a combination of wood (55% in 300 liter barrels, French and American - 80%/20%) and stainless steel (45%) for 12 months.

