

## Zonnebloem Merlot 2009

Colour: Brick red

Bouquet: Chocolate aromas with underlying notes of fruit cake mix.

Taste: A medium to full-bodied wine with delicate fruit that is well integrated with the wood. A well balanced Merlot with very assessable tannins.

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

**variety** : Merlot | 100% Merlot

**winery** : Zonnebloem Wines

**winemaker** : Bonny van Niekerk

**wine of origin** : Coastal

**analysis** : alc : 13.44 % vol   rs : 1.33 g/l   pH : 3.41   ta : 5.93 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.

