

Zonnebloem Merlot 1998

A Merlot of true varietal character. Soft blackcurrant aromas with velvety roundness harmonised by the wood. Serve with chicken dishes in sauces and fruit-based dishes.

variety : Merlot | Merlot

winery : Zonnebloem Wines

winemaker : Jan de Waal

wine of origin : Coastal

analysis : alc : 13.93 % vol rs : 2.37 g/l pH : 3.6 ta : 5.0 g/l so2 : 95 mg/l fso2 : 33 mg/l

ageing : Between 8 - 12 years.

in the vineyard : The Merlot grapes are drawn predominantly from Devon Valley, Helderberg, and Stellenbosch Kloof. The Stellenbosch Kloof Vineyards tend to be younger than those of Devon Valley. These vineyards are mostly trellised and cooler south-west facing, affording the grapes a cooler microclimate. The vineyards vary in age from 6 - 18 years.

about the harvest: We started picking in by 12 February when the richer, fuller flavours were evident. The grapes were picked at 23.5Å°B - 24.5Å°B.

in the cellar : The grapes were fermented on the skins for 7 - 10 days, and the juice was racked off the skins. The skins were pressed, and that juice was then added back to the free run juice to add complexity. The grapes from selected vineyards were separately vinified to maintain their individual characters. After fermentation a selection was made. 48% of wines were placed in small barrels (300l) of new French oak, 30% stuk vats, and 22% in stainless steel.

