

Zonnebloem Merlot 2015

Colour: Ruby red.

Bouquet Combination of red fruit and mulberry aromas, with a hint of cigar box and oak spice.

Palate: An elegant medium- to full-bodied wine with delicate red fruit and well-integrated wood flavours
Perfectly-balanced with accessible tannins and a satisfying finish.

Excellent enjoyed on its own or served with rich oxtail stews, chicken curries, game and red meat dishes.

variety : Merlot | 100% Merlot

winery : Zonnebloem Wines

winemaker : Bonny van Niekerk

wine of origin : Stellenbosch

analysis : alc : 14.07 % vol rs : 3.95 g/l pH : 3.62 ta : 5.4 g/l

type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.

in the vineyard : Annelie Viljoen (Viticulturist)

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 that contribute to slow ripening of the grapes and concentrated fruit flavours.

about the harvest: elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)

The grapes were harvested by hand in March at 24° to 25° Balling, when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : The Craft of Viniculture: Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker)

The different vineyards blocks were separately vinified. Fermentation on the skins took place for 10 to 12 days at 27°C. The grapes were pressed at 5° Balling to ensure that no harsh or bitter tannins were extracted. After malolactic fermentation, the wine was matured in a combination of wood (55% in 300- litre barrels - 80% French and 20% American oak) and stainless steel tanks (45%) for 12 months.

