

## Zonnebloem Merlot 2016

Colour: Dark red.

Bouquet The nose will pick up hints of eucalyptus, followed by the aroma of a cigar box with spice and dark red fruit.

Palate A juicy wine upfront with great structure and a long pleasant 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 : 13.98 % vol rs : 2.42 g/l pH : 3.58 ta : 5.44 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** : Isabel Habets (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.

