

## Zonnebloem Merlot 1999

Zonnebloem winemaker Michael Bucholz describes it as soft-tanned and ready for early drinking, despite its full-bodied structure. He says its liqueur cherries and chocolate on the nose and palate are complemented by nuances of wood. He recommends drinking it either on its own or with pasta, poultry, game or red-meat dishes.

**variety :** Merlot | Merlot

**winery :** Zonnebloem Wines

**winemaker :** Michael Bucholz

**wine of origin :** Coastal

**analysis :** alc : 14.3 % vol   rs : 2.08 g/l   pH : 3.74   ta : 5.11 g/l



**in the vineyard :** The grapes for this wine were sourced from trellised, dryland vineyards in the Devon Valley, Jonkershoek and Stellenbosch Kloof areas of Stellenbosch. 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 hand-harvested when fruit and tannins were fully ripened but the berries and skins were still firm, between 23,5Å° and 24,5Å° Balling, from February to mid-April.

**in the cellar :** Each vineyard block was vinified separately. After fermentation for 10 to 12 days at 20Å°C and malolactic fermentation in tank, the wine was aged in a combination of new (15%), second (20%) and third-fill (25%) oak and the balance in stainless for almost a year. The Merlot was then blended from a selection of the best barrel and tank wines.