



ZONNEBLOEM

MERLOT

2016

THE CRAFT OF VITICULTURE

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.

THE CRAFT OF VINICULTURE

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. 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.

THE WINE

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.

FOOD PAIRING

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

CHEMICAL ANALYSIS

Alcohol 13,98% by volume *Residual sugar* 2,42 g/l

Total acidity 5,44 g/l *pH* 3,58

KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

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.