



Zonnebloem Merlot 2013 – 04.05.2015



Zonnebloem Merlot 2013

Zonnebloem is such an interesting winery. It has been in the wine business as a trade mark since 1856. Since 1940, when it was bought by the Furter family, Marie Furter at the age of 21 took over just before harvest and for three years took three major trophies at The Cape Wine Show.

Today under the guiding hand of Cellarmaster Deon Boshoff, an all woman team produce the Zonnebloem Wines.



Annelie Viljoen
Zonnebloem's Viticulturist

The grapes for the **Zonnebloem Merlot 2013** were sourced, by Viticulturist Annelie Viljoen, in three different areas in Stellenbosch, Devon Valley, Stellenbosch Kloof and Jonkershoek. These dryland trellised vineyards are mainly south-west facing, and they derive the maximum benefit from cooling maritime breezes that contribute to slow ripening of the grapes and concentrated fruit flavours.

4 May 2015



Zonnebloem's Red Wine Maker, Bonny van Niekerk

Harvested in March at ideal ripeness with firm skins and ripe fruit and tannins, the grapes from different vineyard blocks were vinified separately by Zonnebloem's red winemaker Bonny van Niekerk and her team. Both alcoholic fermentation [on the skins] and malolactic fermentation took place before the wine was taken to a combination of oak barrels and stainless steel tanks. 55% of the wine was matured for 12 months in 300 litre barrels, 80% French oak and 20% American oak. The balance was matured in stainless steel before the wine was blended, oak and steel matured and prepared for bottling.



Deon Boshoff
Zonnebloem Cellarmaster

It looks like

Dignified packaging. In the glass it is opaque at the core, a deep ruby bloodplum red. It pales to garnet around the edge of the glass.

It smells like

Rich red ripe plums and roadside brambles. Aromatic rose petals in the background and dark chocolate.

It tastes like

It has good body and mouthfeel. The red fruit is there beautifully interwoven into the oak and its concomitant spices. Great balance between the fruit, acidity, tannins and oak.

4 May 2015



Alida Ryder's Cauliflower & Feta Cheese Fritters

It's good with

This wine works well as a glass of wine for contemplation after dinner. Merlot is just made for food as well. More and more I am finding that vegetarian dishes really go well with wine. Alida Ryder's Cauliflower and Feta cheese fritters make the perfect light supper dish. I read once in a cookbook written by Roald Dahl's chefs about a nut loaf of which he was very fond, he suggested serving it with steak. These fritters would go well with steak! [CLICK HERE](#) for her recipe.