

[www.michaelolivier.co.za](http://www.michaelolivier.co.za)

20 September 2015



## Zonnebloem Merlot 2014 – 18.09.2015



### Zonnebloem Merlot 2014

Once again, the all women team at Zonnebloem have produced another delicious wine, the **Zonnebloem Merlot 2014**. Deon Boshoff is the Cellarmaster at Zonnebloem and his team of Annelie Viljoen, viticulturist and Bonny van Niekerk, Zonnebloem's red wine maker brought about this wine, just released.

Annelie sourced the grapes from the Stellenbosch wine appellation from trellised unirrigated vineyards in Devon Valley, Stellenbosch and Jonkershoek. Cleverly choosing vineyards, mostly south facing which benefit from the cooling maritime breezes off False bay allowing for a longer hang time to ripening which just adds so much to the colour, aroma and flavour in the final wine.



### The Zonnebloem Team

**Viticulturist Annelie Viljoen, Cellarmaster Deon Boshoff  
Red Wine Maker Bonny van Niekerk, & White Wine Maker Elize Coetzee**

The grapes were hand harvested in March at the point of ideal ripeness, when the tannins and the fruit were fully ripe, though still firm. As is the practice, the different vineyard blocks were separately vinified and blending only takes place towards the end of the process. Fermentation took place on the skins for up to 12 days, after which the grapes were gently pressed to prevent harsh, bitter tannins being extracted. Malolactic fermentation took place and then 55% of the wine was matured in a combination of 80% French and 20% American 300 litre oak barrels for 12 months. The balance was matured in stainless steel tanks for the same time this component adding freshness to the wine.

### **It looks like**

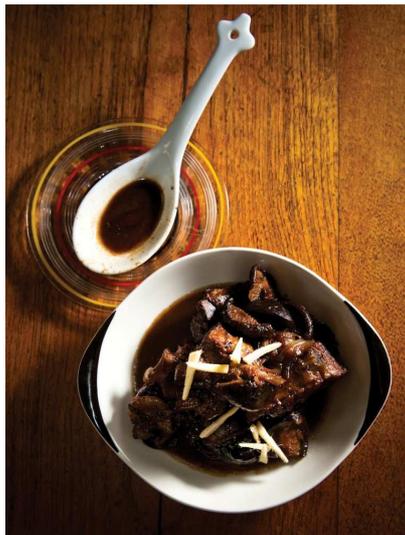
Zonnebloem labelling is very dignified and this one shows the Stellenbosch provenance. In the glass it is an opaque ruby red at the core which pales to purple garnet at the rim.

### **It smells like**

Mulberries, brambles and plums. Supporting undertow of oak and its concomitant spices.

### **It tastes like**

A medium bodied wine with berry fruit, oak, acidity, tannins and satisfying aftertaste all in harmony making for good drinking at this young age.



**Andrea Burgener's Short Rib With Beer, Shiitakes & Star Anise**

### **It's good with**

Perfect as a glass of wine on its own. Merlot, I feel, always goes so well with food. Andrea Burgener's Short Rib With Beer, Shiitakes & Star Anise from her book Lampedusa Pie is a great partner. A real Japanese stew. Click [here](#) for her recipe.

Buy this wine online now – [CLICK HERE](#)

Listen to my 60 second Fine Music Radio podcast – [CLICK HERE](#)

Read more about Zonnebloem Wines – [CLICK HERE](#)

**Posted** September 20th, 2015 in [wine of the day 2015](#)

**Tags:** Tags: [Andrea Burgener](#), [South African Wine](#), [Zonnebloem Wines](#)