

Zonnebloem Pinotage 2003

Colour: Deep red with purple edges

Bouquet: Liqueur cherries and chocolate.

Taste: A full-bodied wine with nuances of wood.

The winemaker suggests drinking it on its own or serving it as the perfect accompaniment to poultry, game or red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Zonnebloem Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 13.06 % vol rs : 1.8 g/l pH : 3.41 ta : 6.2 g/l

type : Red **body :** Full **wooded**

pack : Bottle

in the vineyard : Viticulturist: Henk van Graan

The grapes were sourced from trellised, dryland vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Somerset West and Jonkershoek areas. 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 harvested by hand in February at between 24Â° and 25Â° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : Each vineyard block was individually vinified. After fermentation for 10 to 12 days, the wine was aged in a combination of small wood (55%) and in stainless steel (45%). First and second fill 300 litre oak barrels from America, France and Eastern Europe were used for maturation.

