

## Zonnebloem Shiraz 2004

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Colour: Deep plum red.

Nose: Rich and gamey with traces of spices and leather and lots of ripeberries.

Palate: Medium-bodied with a complex array of berry flavours and gentle tannins.

Drinking it either on its own, with game or red-meat dishes.

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**variety** : Shiraz | 100% Shiraz

**winery** : Zonnebloem Wines

**winemaker** : Michael Bucholz

**wine of origin** : Coastal

**analysis** : alc : 14.31 % vol    rs : 2.77 g/l    pH : 3.51    ta : 5.93 g/l

**type** : Red

**pack** : Bottle

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**ageing** : Although approachable while young, it has the structure to age well over the next four to five years.

**in the vineyard** : The grapes for this wine were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours. The season leading up to the 2003 crop was more favourable than in many years. Despite a big crop the grapes were of excellent quality because of the cool ripening period and above average wines were made.

**about the harvest**: The grapes were handpicked in February at a sugar content of between 23° and 24° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

**in the cellar** : Each vineyard block was vinified separately. After fermentation on the skins for 10 to 12 days at 28°C, the juice was racked off the skins and the skins pressed. The pressed juice was returned to add complexity to the eventual wine. After malolactic fermentation, half the wine was aged in new and second-fill small oak barrels and the other half in stainless steel.

