

Zonnebloem Pinotage 2004

Colour: Deep red with purple edges.

Bouquet: Elegant blackberries with prunes with undertones of nutmeg and vanilla.

Taste: A medium to full-bodied wine with crushed berries and well integrated wood flavours.

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 : 13.58 % vol rs : 2.4 g/l pH : 3.48 ta : 6.1 g/l

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

pack : Bottle

in the vineyard : **Viticulturist: Henk van Graan**

The grapes were sourced from trellised, dry land 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. Each vineyard block was individually vinified.

in the cellar : 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.

