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Zonnebloem Shiraz 2005

Colour: Deep plum red.
Nose: Rich and gamey with traces of peppery spices, leather and lots of ripe berries.
Palate: Medium bodied with a complex array of berry flavours, gentle tannins and well integrated wood flavours.

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



variety : Shiraz | 100% Shiraz
winery : Zonnebloem Wines
winemaker : Hendrik de Villiers
wine of origin : Coastal
analysis : **alc :** 13.88 % vol **rs :** 2.42 g/l **pH :** 3.52 **ta :** 5.89 g/l
type : Red
pack : Bottle **closure :** Cork

ageing : These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 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 2005 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 24Â° and 25Â° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.