

Zonnebloem Pinotage 2005

Veritas 2007 - Bronze

Colour: Deep ruby red.

Bouquet: Elegant blackberries with prunes and undertones of nutmeg, banana 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 : Hendrik de Villiers

wine of origin : Coastal

analysis : alc : 13.74 % vol rs : 2.74 g/l pH : 3.55 ta : 5.92 g/l

type : Red body : Full wooded

pack : Bottle closure : Cork

Veritas 2007 - Bronze

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 : 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.

