

## Zonnebloem Limited Edition Pinotage 2005

Colour: Deep garnet.

Bouquet: Smoky chocolate and raspberry aromas supported by oak flavours.

Taste: This is a full-bodied wine with a strong back bone that imparts structure and a lingering aftertaste.

The winemaker suggests enjoying the wine on its own or serving it with strong flavours such as curries and rich cheeses.

**variety** : Pinotage | 100% Pinotage

**winery** : Zonnebloem Wines

**winemaker** : Hendrik de Villiers

**wine of origin** : Coastal

**analysis** : alc : 12.6 % vol rs : 1.65 g/l pH : 3.49 ta : 6.31 g/l

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

**pack** : Bottle **closure** : Cork

**ageing** : This wine can be enjoyed now, but has been structured to gain complexity with maturation over the next 5 to 8 years.

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

The grapes were sourced from three low yield, trellised vineyards in the Devon Valley and Stellenbosch Kloof areas. The vineyards are grown on south to south westerly slopes, in deep rich soils and received no irrigation. The yield varied from 4-6 ton/ha.

### Background

Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. The Limited Edition is a collection of the finest Zonnebloem wines made in a particular vintage. Only select vineyard blocks and the best barrels are chosen for the Zonnebloem Limited Edition and the wines in the range will vary from vintage to vintage. This Limited Edition wine was handcrafted and slowly coaxed to perfection in the cellar allowing the grapes time to express their true character and optimal quality.

**about the harvest**: The grapes were harvested by hand from mid to late February.

