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Zonnebloem Shiraz 2006

Colour: Deep ruby.
Nose: Ripe berries and plums with traces of oak spices and leather.
Palate: Full and rich with a complex medley of berry flavours, gentle tannins and integrated wood flavours.

The winemaker recommends drinking it either on its own or with game and red meat dishes.



variety : Shiraz | 100% Shiraz
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Coastal
analysis : **alc :** 14.56 % vol **rs :** 2.8 g/l **pH :** 3.53 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full
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 : viticulturist: Henk van Graan
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.

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.

in the cellar :
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. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. 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.

winemaker: Bonny van Niekerk
Each vineyard block was vinified separately. After fermentation on the skins for 10 to 12 days at 26Â°C, the juice was racked off the skins and the skins pressed. The pressed juice was returned proportionally 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 on oak staves.