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Zonnebloem Limited Edition Shiraz 2007

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

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



variety : Shiraz | 100% Shiraz
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Coastal
analysis : **alc :** 13.67 % vol **rs :** 1.9 g/l **pH :** 3.6 **ta :** 6.0 g/l **va :** 30.7 g/l
type : Red **style :** Dry **body :** Full **wooded**
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: Annelie Viljoen**
The grapes for this wine were sourced from mainly trellised vineyards growing 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 26 Â°C, the juice was racked off the skins and the skins pressed. The pressed juice was proportionally returned to add complexity to the eventual wine. After malolactic fermentation, the wine was aged in new fill French and American oak barrels.