

Zonnebloem Pinotage 2008

Colour: Dark ruby red.

Bouquet: Elegant strawberries with blackberries aromas with undertones of nutmeg and vanilla.

Taste: A full-bodied wine with crushed berries and well integrated wood flavours with a long finish.

The winemaker suggests drinking it on its own or with poultry, game or red meat dishes.

variety : Pinotage | 100% Pinotage

winery : Zonnebloem Wines

winemaker : Bonny van Niekerk

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 1.82 g/l **ta** : 6.0 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 were sourced from trellised, dryland 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 24.5° and 25.5° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : **Winemaker: Bonny van Niekerk**

Each vineyard block was individually vinified. After fermentation for 10 to 13 days, the wine was aged in a combination of small wood (55%) and in stainless steel (45%). First and second fill 300 litre oak barrels from America, France and Eastern Europe were used for maturation.