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Zonnebloem Shiraz 2008

Colour: Deep ruby with ruby tinges.
Bouquet: Prunes and black pepper followed by bacony spicy aromas.
Palate: Full-bodied with prunes and raspberries and a soft mouthfeel with a great depth.

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 :** 13.99 % vol **rs :** 2.2 g/l **pH :** 3.61 **ta :** 5.57 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: Annelie Viljoen
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 24° and 25° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : Background
In keeping with the Zonnebloem tradition dating back to the early 18th century, the greater part of the grapes sourced for these time-honoured wines come from vineyards tended by wine farmers who have been producing grapes for Zonnebloem for over three generations. Crafted from grapes grown in the Stellenbosch area, current Zonnebloem vintages are styled to be accessible and easy to drink, with a soft palate but structured to show varietal character, 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° 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, half the wine was aged in new and second-fill small oak barrels and the other half in stainless steel on oak staves.