

## Zonnebloem Fine Art Shiraz 1999

De Waal describes this as an aromatic wine with traces of smokiness, white pepper and ripe berries on the nose and palate. Full-bodied, with soft tannins and a good integration between fruit, tannins and wood vanillins, it is a wine to be enjoyed with smoked meats, roasts and lamb.

**variety :** Shiraz | 100% Shiraz

**winery :** Zonnebloem Wines

**winemaker :** Jan de Waal

**wine of origin :** Coastal

**analysis :** alc : 14.09 % vol    rs : 1.7 g/l    pH : 3.85    ta : 5.9 g/l

Veritas 2001 - Bronze

**ageing :** Up to 10 years.

**in the vineyard :** The grapes for this wine came from a single block of five-year-old, trellised vines, grown in mainly granite soil with a clay substructure. The vineyards are located on the outskirts of Stellenbosch. This was the second crop harvested from these vines, which produced a very low yield of 3 tons per hectare.

**about the harvest:** The grapes were hand-picked very ripe, at 25 degrees Balling, and then destalked.

**in the cellar :** After inoculation they were fermented on the skins for eight days at between 24 and 25 degrees Celsius.

Once fermented dry, the juice was drawn off the skins, and after malolactic fermentation it was racked and put into a combination of French and American 300 litre tight grained, medium-toasted oak. After three months it was racked out of wood, the barrels were cleaned and the wine returned for another nine months to a combination of French and American oak. Of the 87 barrels used, 15 were of American oak.

A selection of 30 barrels was used to make the final blend. A total of 10 600 bottles have been released.

