

Zonnebloem Pinotage 1998

Made in the new style of fruitier Pinotages. A deep ruby coloured wine, rich with strawberry flavours. Needs time to integrate tannins and wood.

variety : Pinotage | Pinotage

winery : Zonnebloem Wines

winemaker : Jan de Waal

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 2.19 g/l pH : 3.72 ta : 5.43 g/l

type : Red

pack : Bottle **closure :** Cork



ageing : 5 - 8 years

in the vineyard : The Pinotage grapes are drawn predominantly from Devon Valley, Stellenbosch Kloof and Jonkershoek. The Stellenbosch Kloof vineyards tend to be younger than those of Devon Valley. These vineyards are mostly trellised and cooler south-west facing, affording the grapes a cooler microclimate. The vineyards are all older than 8 years.

about the harvest: We started picking on the 29th of January to the 25th of February when the richer, fuller flavours were evident. The grapes were picked at 22.5Â°B - 23.5Â°B.

in the cellar : The grapes were fermented on the skins for 7 - 10 days, juice racked off the skins, and the skins then pressed. The press juice was then added back to add complexity. The grapes from selected vineyards were seperately vinified to maintain their individual characters. After fermentation, selections are made and placed in wood. Maturation for 10 - 12 months in large wood 32.5% and 51.7% in small oak barrels. 15.8% stainless steel tanks.