

Place in the Sun Shiraz 2011

Colour: Intense garnet red with flashes of ruby.

Aroma: Ripe, juicy red berry notes enhanced by prominent spices with hints of smokiness.

Palate: A bounty of succulent red fruits meld with pepper flavours in this generous bodied wine.

Serve with smoked or cured meats, roast or grilled sirloin, lamb, venison, blue cheese and dark chocolate.

variety : Shiraz | 100% Shiraz

winery : Place in the Sun

winemaker : _

wine of origin :

analysis :

type : Red **style :** Dry

pack : Bottle **closure :** Screwcap

in the vineyard : Trellised vineyards in the Cape's prime growing areas are cooled by False Bay sea breezes during the summer, helping to slow down ripening and concentrate fruit flavours.

about the harvest: Grapes are hand-picked and delivered in lug boxes to the Zonnebloem cellar, where they are handled very gently to preserve inherent fruit flavours.

in the cellar : The juice was given two weeks skin contact to enrich colour and extract flavour. Fermented in stainless steel tanks at a gentle low temperature, the wine was racked for malolactic fermentation. It was gently oaked, matured for 12 months before bottling.