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Place in the Sun Shiraz 2011



Label
The label represents the rays of the sun and is both a metaphorical and literal reference to the sun and its empowering properties. It is an invitation to embrace the warmth of the South Africa with over 300 days of pure African sunlight. You'll find it in the people and the wide open landscapes, in the colours and the textures, in the music and the movement.

Colour: Intense garnet red with flashes of ruby.
Aroma: Ripe, juicy red berry notes enhanced by gentle traces of wood spice.
Palate: A bounty of succulent red fruit melds with savoury 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 : Deon Boshoff
wine of origin : Western Cape
analysis : **alc :** 14.20 % vol **rs :** 4.0 g/l **pH :** 3.54 **ta :** 5.23 g/l
type : Red **style :** Dry
pack : Bottle **closure :** Screwcap

2012 Veritas Wine Awards - Bronze Medal
International Wine Challenge 2012 - Commended

in the vineyard : Brand background
Place in the Sun is an enticing new range of delicious wines made by Zonnebloem, one of South Africa's most respected and longest-established names in wines. Grapes are sourced from the country's premier wine-growing regions, certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

The wines in the range are proudly crafted to the same meticulous standards for which Zonnebloem is internationally renowned. They are bold and rich in varietal character but easy to drink, refreshing and soft on the palate.

Vineyards
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. Grapes are hand-picked and delivered in lug boxes to the Zonnebloem cellar, where they are handled very gently to preserve inherent 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 pressed juice was given two weeks' skin contact to enrich colour and extract flavour. Fermented in stainless steel tanks, the wine was racked for malolactic fermentation. It was gently oaked, matured for 12 months before bottling.