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Zonnebloem Shiraz 2010

Colour: Plum red.
Nose: Rich plum and ripe berry aromas with peppery nuances.
Palate: Full and rich with a complex mixture of berry and plum flavours with spice, gentle tannins and integrated wood flavours.

Excellent enjoyed on its own or served with game or red meat dishes.



variety : Shiraz | 100% Shiraz
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Coastal
analysis : **alc :** 14.8 % vol **rs :** 2.79 g/l **pH :** 3.61 **ta :** 5.66 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

2012 International Wine & Spirit Competition - Silver Medal

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 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 that contribute to slow ripening of the grapes and concentrated fruit flavours.

about the harvest: The grapes were harvested by hand in March at 24° to 25° Balling, when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : **Cellarmaster: Deon Boshoff**
Winemaker: Bonny van Niekerk
The different vineyards blocks were separately vinified. Each tank was cold-soaked for five to seven days. Fermentation on the skins took place for 10 to 12 days at 26°C. The juice was then was racked off the skins and the skins pressed. The pressed juice was returned proportionally to add complexity to the 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.