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Zonnebloem Pinotage 2011



Colour: Dark ruby red.
Bouquet: Elegant strawberry aromas with undertones of mocha and chocolate.
Palate: A full-bodied wine with a rich palate of liqueur, cherries, mocha and soft tannins and has a long finish that leaves an almost sweet mouthfeel.

Excellent enjoyed on its own or served with poultry, game or red meat dishes. The wine also pairs well with dark chocolate desserts and roasted pecan nuts.

variety : Pinotage | 100% Pinotage
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Coastal
analysis : **alc :** 14.16 % vol **rs :** 2.81 g/l **pH :** 3.57 **ta :** 5.47 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver

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 : Background
Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunnenburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

This wine is made entirely from Pinotage grapes.

Vineyards (viticulturist: Annelie Viljoen)
The grapes were sourced from trellised, dryland and irrigated vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Somerset West areas. Some of the vines are grown under dryland conditions while others are irrigated. 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 at 24.5° to 25.5° Balling in February when fruit and tannins were fully ripened but the berries and skins still firm.

in the cellar : Each vineyard block was individually vinified. After fermentation for 10 to 13 days, the wine was aged in a combination of small wood (55%) and in stainless

steel tanks (45%). First- and second-fill 300-litre American, French and Hungarian oak barrels were used for maturation.