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Zonnebloem Shiraz 2011

Colour: Plum red.
Nose: Rich plum and ripe berry aromas with peppery nuances.
Palate: Rich berry flavours with traces with well integrated tannins and oak spices.

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 :** 14.29 % vol **rs :** 2.79 g/l **pH :** 3.49 **ta :** 5.61 g/l
type : Red **style :** Dry **body :** Full
pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver Outstanding

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.

The wine is made entirely from Shiraz grapes.

Vineyards (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 : 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.