

Zonnebloem Shiraz / Mourvèdre / Viognier 2010

Colour: Ruby red.

Bouquet: Ripe berries and plums with traces of oak spices.

Taste: Full and rich with a complex mixture of berry flavours, gentle tannings and integrated wood flavours.

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

variety : Shiraz | 83% Shiraz, 12% Mourvèdre, 5% Viognier

winery : Zonnebloem Wines

winemaker : Bonny van Niekerk

wine of origin : Coastal

analysis : alc : 14.78 % vol rs : 3.06 g/l pH : 3.57 ta : 5.70 g/l

type : Red **style** : Dry **body** : Full **wooded**

pack : Bottle **closure** : Cork

2013 International Wine and Spirit Competition - Silver Outstanding

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Decanter World Wine Awards - Commended

in the vineyard : Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. 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.

The vineyards (viticulturist: Henk van Graan)

The grapes for this wine 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 to ensure slow ripening and concentrated fruit flavours. Despite a big crop the grapes were of excellent quality because of the cool ripening period and above average wines were made.

about the harvest: The grapes were hand-harvested in March at 23° to 25° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : 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, Kunneburg, 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 a blend of Shiraz (83%), Mourvèdre (12%) and Viognier (5%).

Vineyards (viticulturist: Annelie Viljoen)

Grapes were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. Most south-west facing, the vines derive the maximum benefit from cooling maritime breezes that contributes to slow ripening of the grapes and concentrated fruit flavours.