

Zonnebloem Shiraz Mourvèdre Viognier 2013

Colour: Burgundy red.

Bouquet: Ripe, succulent dark berry fruits with hints of oak spice and a smoky finish.

Palate: Full and rich with a complex mixture of dark fruit and plum flavours. Intense spice on the palate with traces of nutmeg and oak, supported by firm tannins.

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

variety : Shiraz | 85% Shiraz, 12% Mourvèdre and 3% Viognier

winery : Zonnebloem Wines

winemaker : Bonny van Niekerk

wine of origin : Stellenbosch

analysis : alc : 14.60 % vol rs : 2.63 g/l pH : 3.57 ta : 5.71 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

Crafting Contemporary Classics

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.

in the vineyard : *Annelie Viljoen (Viticulturist)*

Grapes were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. Mostly south-west facing, the vines are cooled by maritime breezes during ripening. Slower ripening concentrates fruit flavours.

about the harvest: *Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker)*

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 :

The wine is a blend of 85% Shiraz, 12% Mourvèdre and 3% Viognier grapes.

Each vineyard block was vinified separately. After fermentation on the skins for 10 to 12 days at 26° C, the juice was racked off the skins and the skins then pressed. After malolactic fermentation the wine spent 12 months in wood, mostly first and second-fill.

