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Zonnebloem Shiraz Mourvèdre Viognier 2014



Colour: Dark, purple red.
Bouquet: Ripe plums and red fruit, savoury notes and oak spice.
Palate: Full and rich with a complex mixture of dark fruit, plum flavours and savoury notes. 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 | 87% Shiraz, 12% Mourvèdre, 1% Viognier
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Stellenbosch
analysis : **alc :** 13.52 % vol **rs :** 2.92 g/l **pH :** 3.57 **ta :** 5.44 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2013 Michelangelo International Wine & Spirits Awards - Grand d'Or (double gold medal)
2016 Tim Atkins South African Wine Report - 93 points (out of a possible 100).
2016 Winemag & Laurium Capital Inaugural Signature Red Blend Report - 90 points (out of a possbile 100)
2016 Old Mutual Trophy Show - Gold Medal & Trophy for best non-Bordeaux blend

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.

Since1856 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 : Isabel Habets (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: Elize Coetzee (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 87% Shiraz, 12% Mourvèdre and 1% Viognier grapes.

The grapes from each vineyard block were vinified separately. After fermentation on the skins for 10 to 12 days at 26°C, the juice was racked and the skins then pressed. After malolactic fermentation the wine spent 12 months in wood, mostly first- and second-fill American, French and Hungarian oak.