wine.co.za
easiest way to buy wine

Zonnebloem Pinotage 2015

Colour: The wine has a deep red colour with purple edges.
Bouquet: Elegant aromas of red berry fruit and oak spice.
Palate: A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

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 : Stellenbosch
analysis : **alc :** 14.33 % vol **rs :** 2.75 g/l **pH :** 3.61 **ta :** 5.44 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 IWSC - Gold Medal

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.

KEEP IT CLASSIC, KEEP IT ZONNEBLOEM
Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem. Since 1856 Zonnebloem has been crafting classic award winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.

in the vineyard : THE CRAFT OF VITICULTURE Annelie Viljoen (Viticulturist) The grapes were sourced from trellised, dry land and irrigated vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley and 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 the slow ripening of the grapes and concentrated fruit flavours.

about the harvest: The grapes were harvested by hand at 25.5° to 26.5° Balling in February when fruit and tannins were fully ripened but the berries and skins still firm.

in the cellar : THE CRAFT OF VINICULTURE Bonny van Niekerk (Winemaker)
Each vineyard block was individually vinified. After fermentation the wine was aged in a combination of oak alternatives (55%) in stainless steel tanks. (45%) 300 litre first and second fill American, French and Hungarian oak barrels were used for maturation.