

Zonnebloem Fine Art Pinotage 2000

The wine is concentrated in colour and full-bodied with intense varietal berry flavours enhanced by oak and suggests it be served with strongly spiced and curried foods.

variety : Pinotage | Pinotage

winery : Zonnebloem Wines

winemaker :

wine of origin : Coastal

analysis :

The International Wine & Spirit Competition 2002 - Commended

in the vineyard : The Pinotage is made from vines more than 30-years old, grown in Stellenbosch in shallow gravel and clay soils on north-facing slopes. The dryland vineyard, cooled throughout the summer by low night-time temperatures, yields no more than 6 tons per hectare.

Stringent canopy management, overseen by Distell viticulturist Henk van Graan ensured that the grapes, when picked early in February, were physiologically ripe with ideal fruit sugars, acid and tannins.

about the harvest: The grapes, hand-picked early in the morning at 25Â° Balling.

in the cellar : The juice was left on the skins for 12 days. The pressed juice was then added to the free run juice and after fermentation in steel tanks at 22Â°C, was transferred to wood where it underwent malolactic fermentation. The wine was aged for 12 months in a combination of mainly second-fill French oak (80%), as well as some new American oak (20%), before bottling in August 2001. Bucholz says the minimal processing in the cellar could result in some sediment.