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Zonnebloem Shiraz 2015

Colour: Dark ruby red.
Bouquet: Rich plum and berry aromas with peppery nuances.
Palate: An elegant medium- to full-bodied wine with delicate red fruit and well-integrated wood flavours Perfectly-balanced with accessible tannins and a satisfying finish.

Excellent enjoyed on its own or served with red meat, venison, casseroles and stews as well as spicy kebabs, roasted pork and wild mushroom dishes.



variety : Shiraz | 100% Shiraz
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin : Stellenbosch
analysis : **alc :** 14.7 % vol **rs :** 3.2 g/l **pH :** 3.62 **ta :** 5.55 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Cork

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 : Annelie Viljoen (Viticulturist)
The grapes 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 that contribute to slow ripening of the grapes and concentrated fruit flavours.

about the harvest: Elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)
The grapes were harvested by hand in March at 24° to 25° Balling, when fruit and tannins were fully ripened.

in the cellar : The Craft of Viniculture: Elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)
The different vineyards blocks were separately vinified. Each tank was cold soaked for three to five days. Fermentation on the skins took place for 10 to 12 days at 26°C. The juice was then was racked off the skins and the skins pressed. After malolactic fermentation the wine was aged in combination of new and second-fill small oak barrels.