

Zonnebloem Noir de Noir 2017

Colour: Plum red

Bouquet: Experience notes of red cherries on the nose, followed by hints of sweet vanilla and oak spices.

Palate: A medium-bodied wine with ripe and juicy red fruit, hints of vanilla and oak spice.

Perfectly paired with red meat especially at a braai, pasta dishes and any pizza.

variety : Pinotage | Pinotage 50%, Cinsault 40% and Petit Verdot 10%.

winery : Zonnebloem Wines

winemaker : Bonny van Niekerk

wine of origin : Stellenbosch

analysis : **alc** : 13.5 % vol **rs** : 3.43 g/l **pH** : 3.59 **ta** : 5.79 g/l

type : Red

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

Through an accessible blend of only the finest red wine cultivars - Pinotage, Cinsault and Petit Verdot - comes the smooth Noir De Noir blend, a refined wine boasting fresh black berry fruits. Easy to spot by way of its interesting packaging, inspired by the distinctive yet classic Zonnebloem sunflower, the Noir De Noir is the perfect companion to end a well-rounded day.

This wine is made from a blend of Pinotage 50%, Cinsault 40% and Petit Verdot 10%.

in the vineyard : The Pinotage, Cinsault and Petit Verdot grapes were sourced from vineyards in the Stellenbosch area.

about the harvest: Grapes were hand picked from mid-February to mid-March at ballings between 23 °B and 25 °B.

in the cellar : The juice was inoculated with selected yeast and fermented at an average temperature of 24°C. Extraction was performed using pump-overs, which took place three times a day. After fermentation, the skins were pressed, with the hard pressings excluded, to ensure a medium-bodied, juicy palate. After natural malolactic fermentation, the wine was matured with a combination of French and American oak.

