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Zonnebloem Shiraz Mourvèdre Viognier 2017

Colour: Deep purple
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 :** 14.1 % vol **rs :** 2.94 g/l **pH :** 3.55 **ta :** 5.46 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2019 Michelangelo International Wine & Spirit Awards - Double Gold



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 : 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.