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Zonnebloem Pinotage 2000

This wine has spicy, sweet fleshy fruit reined in by tight tannins for a well-balanced, good vinous effect. It has been diffidentlyâ€“oaked to give a pleasing tarry note.



variety : Pinotage | Pinotage
winery : Zonnebloem Wines
winemaker : Jan de Waal
wine of origin : Coastal
analysis : **alc :** 14.37 % vol **rs :** 2.46 g/l **pH :** 3.74 **ta :** 6.02 g/l **so2 :** 99 mg/l **fso2 :** 47 mg/l

in the vineyard : The Pinotage grapes are drawn predominantly from Stellenbosch, Stellenbosch Kloof, Somerset West / Helderberg and Jonkershoek. These vineyards are all trellised and cooler south-west facing, affording the grapes a cooler microclimate. We started picking early in February when the richer, fuller flavours were evident. The grapes were picked at 24Â°B-25Â°B.

about the harvest: The winter of 1999 was characterised by unusual warm, dry weather. This tendency continued during spring and early summer. This resulted in early bud burst and early flowering. Harvesting of the Pinotage started in early February. Due to the dry, warm winter the yields were low. This resulted in concentrated, high alcohol wines with ripe tannins, excellent fruit and good maturation potential.

in the cellar : The grapes were fermented on the skins for 10â€“12 days, juice racked off the skins, and the skins pressed. The press juice was then added back for complexity. The grapes from each vineyard were seperately vinified to maintain their individual characters. The wine is a blend of 55% small wood and 45% stainless steel storage. Both first and second fill small oak barrels were used for maturation.