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Zonnebloem Shiraz 2001

Zonnebloem winemaker Michael Bucholz describes this ruby-coloured wine as showing traces of dried fruit and smoke on the nose with soft tannins and succulent berry fruits on the palate. He recommends drinking it either on its own, with game or red-meat dishes.



variety : Shiraz | Shiraz
winery : Zonnebloem Wines
winemaker : Michael Bucholz
wine of origin : Coastal
analysis : **alc :** 13.69 % vol **rs :** 2.0 g/l **pH :** 3.44 **ta :** 5.3 g/l

ageing : Although approachable while young, it has the structure to age well over the next four to five years.

in the vineyard : The grapes for this wine were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Durbanville. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours. Vintage conditions resulted in smaller than average berry size, leading to low juice recovery but strong varietal flavours and intensity of colour.

about the harvest: The grapes were hand-harvested in February at a sugar content of between 23Â° and 24Â° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : Each vineyard block was vinified separately. After fermentation on the skins for 10 to 12 days, the juice was racked off the skins and the skins pressed. The pressed juice was returned to add complexity to the eventual wine. After malolactic fermentation, half the wine was aged in new and second-fill small wood and the other half in stainless steel.