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Zonnebloem Pinotage 2001



Zonnebloem winemaker Michael Bucholz describes it as soft-tannined and ready for early drinking, despite its full-bodied structure. He says its liqueur cherries and chocolate on the nose and palate are complemented by nuances of wood.

He recommends drinking it either on its own or with poultry, game or red-meat dishes.

variety : Pinotage | 100% Pinotage
winery : Zonnebloem Wines
winemaker : Michael Bucholz
wine of origin : Coastal
analysis : **alc :** 13.9 % vol **rs :** 1.70 g/l **pH :** 3.42 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle

in the vineyard : The grapes for this wine were sourced from trellised, dryland vineyards in the Stellenbosch, Stellenbosch Kloof, Somerset West and Jonkershoek regions. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

about the harvest: The grapes were hand-harvested in February when fruit and tannins were fully ripened but the berries and skins were still firm, between 24Â° and 25Â° Balling.

in the cellar : Each vineyard block was vinified separately. After fermentation for 10 to 12 days, the wine was aged in a combination of small wood (55%) and in stainless steel (45%). First and second fill small oak barrels were used for maturation.