

Zonnebloem Shiraz 1999

An interesting, spicy wine showing good fruit and wood balance. Rich ruby red colour. Superb with game dishes.

variety: Shiraz | 100% Shirazwinery: Zonnebloem Wineswinemaker: Jan de Waalwine of origin: Coastal

analysis: alc:14.0 % vol rs:2.5 g/l pH:3.53 ta:5.2 g/l

Veritas 2001 - Bronze

ageing: Good maturation potential. 8 - 15 years

in the vineyard: The Shiraz grapes are drawn predominantly from Stellenbosch Kloof, Helderberg and Durbanville. These vineyards are mostly trellised and cooler southwest facing, affording the grapes a cooler microclimate.

about the harvest: The grapes were picked at 24°B - 25°B.

in the cellar: The grapes were fermented on the skins for 7 - 10 days, juice racked off the skins, and the skins pressed. The press juice was then added back to add complexity. Both large wood and small oak barrels were used in maturation.



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