

## Zonnebloem Shiraz 1999

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

**variety** : Shiraz | 100% Shiraz

**winery** : Zonnebloem Wines

**winemaker** : Jan de Waal

**wine 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 south-west facing, affording the grapes a cooler microclimate.

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

