



#### THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The grapes were sourced from vineyards in the Devon Valley, Stellenbosch Kloof, Helderberg and Jonkershoek areas. Grown on slopes that face in south and south-westerly directions to ensure cooler microclimates, the vineyards yielded an average of 8 to 10 tons per hectare.

## THE CRAFT OF VINICULTURE

### Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker)

The grapes were harvested by hand in March at 24° to 25° Balling, when fruit and tannins were fully ripened but the berries and skins were still firm. The different vineyards blocks were separately vinified. Each tank was cold-soaked for five to seven days. Fermentation on the skins took place for 10 to 12 days at 26°C. The juice was then was racked off the skins and the skins pressed. The pressed juice was returned proportionally to add complexity to the wine. After malolactic fermentation, the wine was aged in new-fill French and American oak barrels for 14 months.

## THE WINE

Colour Intense red.

Bouquet Cigar box, cedar wood, cloves.

*Palate* Full bodied, dense palate, firm tannins with notes of cigar box, cedar wood, cloves and nuts.

#### FOOD PAIRING

Best served with rich game or red meat dishes.

#### CHEMICAL ANALYSIS

Alcohol 14,12% by volume Residual sugar 2,10 g/l Total acidity 5,70 g/l pH 3,54

# CRAFTING CONTEMPORARY CLASSICS

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem stands for craftsmanship in all its forms. It is at the heart of the winemaking process, from the estates that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create wines that possess the potential to become modern classics.

