

LTD. ED. PINOTAGE 20¹⁰

This wine is made from Pinotage grapes.

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The Pinotage grapes were sourced from two vineyard blocks situated in the Stellenbosch area. The one block, located at the base of the Helderberg Mountains, comprises 13-year-old bush vines that grow in shallow, sandy soils with underlying clay, thus giving low vigour and low yields, resulting in very concentrated berry fruit flavours. The other block is a 19-year-old trellised vineyard, situated against the south-east facing slopes of the Bottelary Hills. In direct contrast to the first vineyard, this block grows in deep red, fertile, Oakleaf soils with a high clay percentage and water-holding capacity. Both blocks receive only supplementary irrigation.

THE CRAFT OF VINICULTURE

Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker) The grapes were harvested by hand at 24,5° to 25,5° Balling in February when fruit and tannins were fully ripened but the berries and skins still firm. Each vineyard block was individually vinified. After fermentation for 10 to 13 days, the wine was aged in a combination of first- and second-fill 300-litre American, French and Hungarian oak barrels.

THE WINE

Colour Dark ruby red.

Bouquet Elegant red fruit with smoky and savoury notes.

Palate A full-bodied wine with enticing savoury flavours, smokiness and hints of red fruit. Tamed tannins, and good balance between fruit and acid, result in an elegant and sophisticated palate.

FOOD PAIRING

Excellent enjoyed on its own or served with poultry, game or red meat dishes. This wine also pairs really well with dark chocolate desserts and roasted pecan nuts.

CHEMICAL ANALYSIS

Alcohol 13,74% by volume **Residual sugar** 2,20 g/l **Total acidity** 6,30 g/l **pH** 3,62

Since 18⁵⁶ Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.



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 is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms 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 the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

A CULTURE OF EXCELLENCE

Zonnebloem has a storied history going back to the establishment of the original estate in 1692, but the true story of Zonnebloem Wines starts in 1856 when the original estate was divided between the sons of Petrus Malherbe. One of his sons named his portion Zonnebloem. The farm was later purchased by the Furter family and in 1940 Frederik Furter's granddaughter Marie took over winemaking at the estate and met with almost instant success winning three trophies at the prestigious Cape Wine Show. She went on to repeat this feat a further three times. It is stories like this that inspire us, and it is why we strive to seek out and recognise excellence in craftsmanship wherever we may find it, because what is excellent today, would have been excellent in the past and will still be considered excellent tomorrow.

