

# SHIRAZ

## LIMITED EDITION 2007

In keeping with the Zonnebloem tradition dating back to the early 18th century, the greater part of the grapes sourced for these time-honoured wines comes from vineyards tended by wine farmers who have been producing grapes for Zonnebloem for over three generations. Crafted from grapes grown in the Stellenbosch area, current Zonnebloem vintages are styled to be accessible and easy to drink, with a soft palate but structured to show varietal character, and in the case of the reds, to last for five to ten years.

### THE VINEYARDS

(Viticulturist: Henk van Graan)

The grapes for this wine were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

### THE WINEMAKING

(Winemaker: Bonnie van Niekerk)

The grapes were handpicked in February at a sugar content of between 24° and 25° Balling when fruit and tannins were fully ripened but the berries and skins were still firm. Each vineyard block was vinified separately. After fermentation on the skins for 10-12 days at 26°C, the juice was racked off the skins and the skins pressed. The pressed juice was proportionally returned to add complexity to the eventual wine. After malolactic fermentation, half the wine was aged in new and second-fill small oak barrels and the other half in stainless steel on oak staves.

### WINEMAKER'S COMMENTS

- Colour: Deep ruby.  
Nose: Ripe berries and plums with traces of leather and oak spices.  
Palate: Full and rich with a complex array of berry flavours, gentle tannins and integrated wood.

### FOOD PAIRINGS

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

### ANALYSIS

|                |                  |
|----------------|------------------|
| Residual sugar | 1.9 g/l          |
| Alcohol        | 13.67% by volume |
| Total acidity  | 6.0 g/l          |
| pH             | 3.6              |
| Extract        | 30.7 g/l         |

