

SHIRAZ LIMITED EDITION 2008

Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. The Limited Edition is a collection of the finest Zonnebloem wines made in a particular vintage. Only select vineyard blocks and the best barrels are chosen for the Zonnebloem Limited Edition and the wines in the range will vary from vintage to vintage. This Limited Edition wine was handcrafted and slowly coaxed to perfection in the cellar allowing the grapes time to express their true character and optimal quality.

THE VINEYARDS

(Viticulturist: Annelie Viljoen)

The grapes for this wine were sourced from mainly trellised vineyards growing 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

The grapes were handpicked in March 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. Each tank was cold soaked for 5 – 7 days before fermentation. Fermentation lasted for 10 to 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. The wine underwent malolactic fermentation in new fill French and American oak barrels and was aged for a further 14 months.

WINEMAKER'S COMMENTS

(Winemaker: Bonny van Niekerk, Cellarmaster: Deon Boshoff)

- Colour: Bright ruby red.
- Nose: The wine has an elegant, spicy bouquet with typical varietal smokey aromas supported by plum flavours.
- Palate: Full-bodied with rich plum, berry and wood spices and soft juicy tannins. The wine is drinkable now but will definitely benefit from ongoing maturation.

FOOD PAIRINGS

The winemaker recommends drinking it on its own or pairing it with game or red meat dishes.

ANALYSIS

Residual sugar	2.5 g/l
Alcohol	13.91% by volume
Total acidity	5.4 g/l
Extract	28.6 g/l
pH	3.50

