



ZONNEBLOEM

LIMITED EDITION SHIRAZ 2013

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The grapes were sourced from mainly trellised vineyards in Stellenbosch Kloof and Helderberg. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes that contribute to slow ripening of the grapes and concentrated fruit flavours..

THE CRAFT OF VINICULTURE

Elize Coetzee (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 and pressed at 5° Balling to avoid excessive extraction after racking off the juice 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 and 2nd -fill French, American oak and Hungarian oak barrels for 14 months.

THE WINE

Colour Deep ruby red.

Bouquet Elegant and spicy with concentrated dark berry fruit flavours and savoury aromas.

Palate Full and rich with a complex mixture of dark fruit and sweet oak spice. The tannins are gentle and well integrated.

FOOD PAIRING

Excellent enjoyed on its own or served with game or red meat dishes.

CHEMICAL ANALYSIS

Alcohol 14,01% by volume *Residual sugar* 3,03 g/l

Total acidity 5,78 g/l *pH* 3,53



KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.