



PINOTAGE 2014

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The grapes were sourced from trellised, dryland and irrigated vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Somerset West areas. Some of the vines are grown under dryland conditions while others are irrigated. 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

Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker) The grapes were harvested by hand at 25,5° to 26,5° 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 small wood (55%) and in stainless steel tanks (45%). First- and second-fill 300-litre American, French and Hungarian oak barrels were used for maturation.

THE WINE

Colour Dark plum red.

Bouquet Elegant aromas of dark purple fruit and oak spice.

Palate A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

FOOD PAIRING

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

CHEMICAL ANALYSIS

Alcohol 14,00% by volume *Residual sugar* 2.70 g/l

Total acidity 5.58 g/l *pH* 3.70

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.

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.

