



ZONNEBLOEM

# PINOTAGE

## 2016

### THE CRAFT OF VITICULTURE

*Isabel Habets (Viticulturist)* The grapes were sourced from trellised, dry land and irrigated vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley and 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 the slow ripening of the grapes and concentrated fruit flavours.

### THE CRAFT OF VINICULTURE

*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 red.

*Bouquet* Aromas of ripe red fruit with an abundance of silky tannins.

*Palate* Very elegant with velvety tannins, followed by a ripe red fruit aftertaste.

### 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* 14.09 % by volume *Residual sugar* 2.29 g/l

*Total acidity* 5.39 g/l *pH* 3.57



### 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.