



ZONNEBLOEM SHIRAZ 2009

Background

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. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

The vineyards (viticulturist: Annelie Viljoen)

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

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 and after fermentation on the skins for 10 to 12 days at 26°C, the juice was racked off the skins and the skins pressed. The pressed juice was returned proportionally 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.

The winemaker's comment

Colour: Rich Ruby Red

Nose: Rich plum aromas and ripe berries with traces peppery spices.

Palate: Full bodied wine with complex berry and plum flavours with well integrated tannins and oak spices.

Food pairing

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

Analysis

Residual sugar	2,7g/l
Alcohol	13,44% by volume
Total acidity	5,40g/l
pH	3,43
Extract	28,2g/l