



ZONNEBLOEM

# SHIRAZ

2016

## THE CRAFT OF VITICULTURE

*Isabel Habets (Viticulturist)* The grapes 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 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 wine is made entirely from Shiraz grapes*

The grapes were harvested by hand in March at 24° to 25°

Balling, when fruit and tannins were fully ripened. The different vineyards blocks were separately vinified. Each tank was cold soaked for three to five days. Fermentation on the skins took place for 10 to 12 days at 26°C. The juice was then racked off the skins and the skins pressed. After malolactic fermentation the wine was aged in new and second-fill small oak barrels.

## THE WINE

*Colour* Dark red.

*Bouquet* Classic with lots of spiciness and black pepper.

*Palate* Deliciously plummy with a spicy, lingering aftertaste.

## FOOD PAIRING

Excellent enjoyed on its own or served with red meat, venison, casseroles and stews as well as spicy kebabs, roasted pork and wild mushroom dishes.

## CHEMICAL ANALYSIS

*Alcohol* 14.34% by volume *Residual sugar* 2.51 g/l

*Total acidity* 5.38 g/l *pH* 3.62



## 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.