



# ZONNEBLOEM

The fine art of wine

## ZONNEBLOEM PINOTAGE 2002

### **Background**

Zonnebloem, one of South Africa's best known and biggest selling brands, offers outstanding value for money. It has one of the longest histories of any wine label in South Africa, dating back to the early part of the 18<sup>th</sup> century when wines were already made on the farm, Zonnebloem at Simondium. By the 1940s, Zonnebloem wines were regularly earning accolades at Cape wine shows and were even being imported by Burgoynes of London. Over the nearly 60 years since then, Zonnebloem has been a familiar accompaniment to many meals over many generations. The wines are styled to be accessible and easy to drink, with a soft palate but structured to show a prominent varietal character and, in the case of the reds, to last for five to ten years.

### **The vineyards (viticulturist: Henk van Graan)**

The grapes were sourced from trellised, dryland vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Somerset West and Jonkershoek areas. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

### **The winemaking (winemaker: Michael Bucholz)**

The grapes were harvested by hand in February at between 24° and 25° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

Each vineyard block was individually vinified. After fermentation for 10 to 12 days, the wine was aged in a combination of small wood (55%) and in stainless steel (45%). First and second fill 300 litre oak barrels from America, France and Eastern Europe were used for maturation.

### **Winemaker's comments**

Colour : Brilliant red with purple edges.

Bouquet : Cherry and vanilla.

Taste : A full-bodied wine with nuances of wood.

### **Food pairing**

The winemaker suggests drinking it on its own or with poultry, game or red meat dishes.

### **Chemical analysis**

Alcohol	14,16% by volume
Residual sugar	3,13 g/l
Total acidity	6,02 g/l
pH	3,49