

LTD. ED. PINOTAGE 2010

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) Sourced from two vineyard blocks situated in the Stellenbosch area. The first located at the base of the Helderberg, comprises 13-year-old bush vines delivered concentrated berry fruit flavours. The second block was on south-east facing slopes with red, fertile oakleaf soils to create a beautiful balance with the first batch.

THE CRAFT OF VINICULTURE

Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker) Harvested by hand at 24.5° to 25.5° Balling in February to get a balance of ripeness and firmness. Blocks were individually vinified. The wine was aged in a combination of first- and second-fill 300-litre American, French and Hungarian oak barrels.

THE WINE

This wine's dark, ruby red colour, leads to an elegant nose featuring red fruit aromas, offset by smoky and savoury notes. Delivering a full bodied flavour with the red fruit as well as the savoury and smoky nature of the nose coming through on the palate. Tamed tannins as well as a good balance between fruit and acid create a truly sophisticated palate.

CHEMICAL ANALYSIS

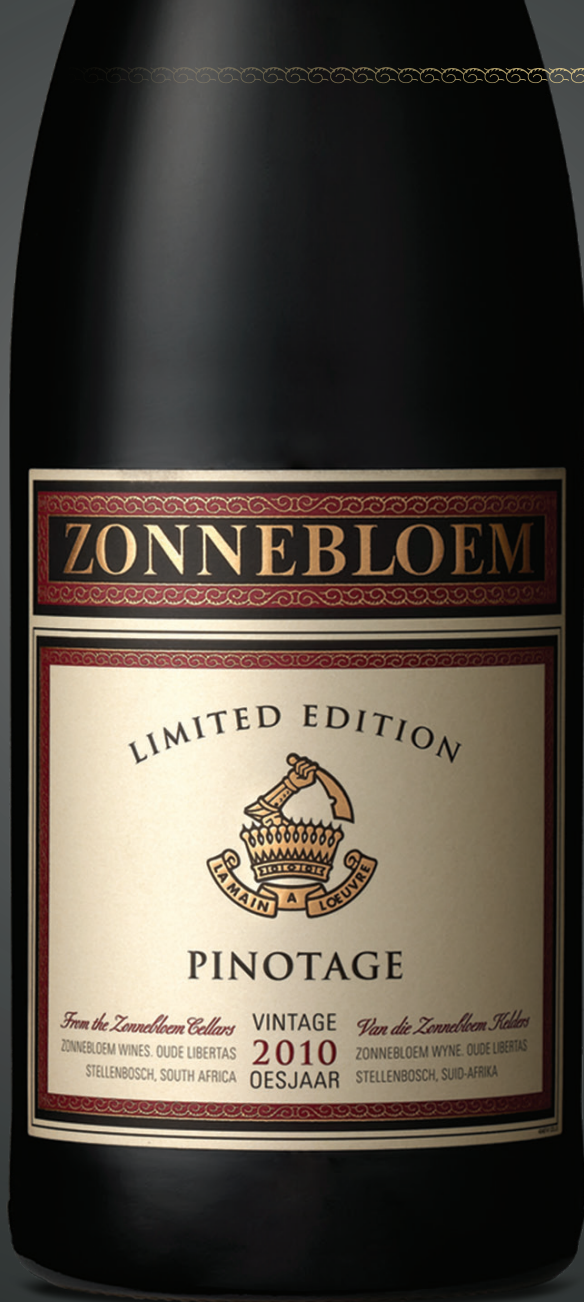
Alcohol: 13,74% by volume **Residual sugar:** 2,2 g/l **Total acidity:** 6,3 g/l **pH:** 3,62

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 stands for craftsmanship in all its forms. It is at the heart of the winemaking process, from the estates 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 wines that possess the potential to become modern classics.

A CULTURE OF EXCELLENCE

Zonnebloem's illustrious history goes back to 1692 when the farm, which would later become Zonnebloem was first established in Simondium near Paarl. In 1856 the original farm was divided between the sons of Petrus Malherbe and his son Willem named his portion Zonnebloem. The farm was purchased by the Furter family and in 1940 Marie Furter, South Africa's first female winemaker, took home three trophies at the prestigious Cape Wine Show, a feat she repeated a further three times. In 1943 the farm was passed to the De Villiers family who applied their family crest to the wine. John De Villiers continued to win acclaim locally and abroad, which culminated in Zonnebloem's Cabernet Sauvignon being selected as an official wine for the British Royal Family's visit in 1947. In 1963 Winemaking was taken over by Distell, who applied modern methods and techniques to take Zonnebloem to new heights.



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.

