



Zonnebloem Pinotage 2013 – 04.03.2015



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Zonnebloem has been around for some years as a wine brand – hundreds if the truth be known – and it has a rich history which has been dominated by some interesting women in the last half century. From the time that Mary Furter at the age of 21 took over at the harvest of 1941 when her father suddenly died, right up to now where three passionate women are involved in the winery. Cellarmaster Deon Boshoff is proud of his team of Bonnie van Niekerk, red wine maker, Elize Coetzee, who makes the white wines and Annelie Viljoen, the viticulturist, who are producing some sublime wines at evenhanded prices.



Pinotage waiting at the Cellar

The Pinotage grapes for the **Zonnebloem Pinotage 2013** were sourced by Viticulturist Annelie Viljoen from trellised, both dryland and irrigated vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Somerset West, all within the Stellenbosch Wine Appellation. All within the areas affected by cooling breezes off False Bay that ameliorate the summer heat and contribute to slow ripening of the grapes and concentrated fruit flavours.



Zonnebloem's Red Wine Maker, Bonny van Niekerk

The grapes were hand harvested when fruit and tannins were fully ripened but the berries and skins still firm. Winemaker Bonnie van Niekerk vinified each vineyard block separately. Undergoing cool fermentation for anything up to 13 days, the 55% of the wine was taken wine to first and second fill

300 litre American, French and Hungarian oak barrels while the balance was matured in stainless steel tanks to retain the wonderful fruity freshness of Pinotage.

It looks like: Dark bloodplum at the opaque core which pales to a purple edge garnet at the rim.

It smells like: Both the fresh red cherries of the Pinot Noir parent and the plum of the Cinsaut are present, as is the undertow of caffe latte and chocolate.

It tastes like: Generous red cherry and berry fruit. Full of body, smooth of tannin. Soft oak and its concomitant spices. Fruit, tannin, acidity and dryness all combine is a long lingering aftertaste.



Jules Mercer's Whole Roasted Duck wth Plum Sauce with Zonnebloem Pinotage

It's good with: Pinotage is generally a wine which one can happily drink on its own with a little nibbly snack on the side, like some slices of Iberico Ham, little pieces of dried boerewors or roasted nuts. With a meal, it is made to go with Jules Mercers Whole Roasted Duck with Plum Sauce, a dish she created especially for the wine. [CLICK HERE](#) for her recipe.

Listen to my 60 second SoundCloud podcast about the wine – [CLICK HERE](#)

Read more about Zonnebloem Wines – [CLICK HERE](#)