



Zonnebloem Pinotage 2013 – 06.07.2015



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Knowing the wine making team at Zonnebloem, as I do, I am always impressed by their passion for the cause and the fine wines they make. Cellarmaster Deon Boshoff, now moved on into a higher position of management in Distell, previously had an all woman team working with him. Elize Coetzee, Zonnebloem's white wine maker now takes over as Cellarmaster, Annelie Viljoen the Viticulturist and 'grape sourcer' and Bonny van Niekerk, who is the red wine maker.

The grapes for the **Zonnebloem Pinotage 2013** were sourced by Annelie from trellised, dry land and irrigated vineyards in the Stellenbosch Wine Appellation.



Bonny van Niekerk
Zonnebloem's Red Winemaker

Most of the vineyards are southwest facing, which means they are exposed to the cooling breezes, which come off the Atlantic Ocean both in Table Bay and in False Bay. These cool breezes contribute to slow ripening of the grapes and helps to concentrate fruit flavours.

The grapes were hand harvested, taken to the cellar where Bonny and her team vinified each vineyard block separately. After a 10 to 13 day fermentation, 55% of the wine went to a combination of first-fill and second-fill 300 litre American, French and Hungarian oak barrels. The balance was tank matured to retain freshness in the wine.

It looks like

The well known Zonnebloem livery, telling the story as it is. In the glass, at the core the wine is a deep dark bloodplum in colour that pales out to ruby garnet at the edge of the glass.

It smells like

Plum. Mulberry. Mocha. And oak spice

It tastes like

Full palate with a perfect balance of the berry cherry fruit. Sweet brown spice from the oak. Tannins well integrated into the fruit, the acidity giving a satisfying long and gently waning aftertaste.



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PHOTOS BY: TASHA SECCOMBE

Lekkerbek Bobotie

It's good with

This is a good wine to have as a glass on its own, watching sport on TV with a stick of biltong and a sharp knife. Ilse van Niekerk, of The demo Kitchen in Stellenbosch recreates a recipe for The Pretty Blog from Carmen Niehaus, one of the most highly read food writers, for 'Lekkerbek' Bobotie. A lekkerbek is one likes lip smackingly good food. Click [here](#) for her picture.

www.michaelolivier.co.za (cont.1)
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