

26 August 2015



Zonnebloem Limited Edition Shiraz 2012 – 26.08.2015



Zonnebloem Limited Edition Shiraz 2012

August is Women's Month and you don't have to dig too deep to find a team of women behind the Zonnebloem Wines. It all really started with the 21 year old Marie Furter who took over the harvest in 1941 when her father suddenly passed away. She went on to win a raft of cups and prizes at that years wine show.



Marie Furter and her husband Maurice Crouse at the basket press

Today the team behind the **Zonnebloem Limited Edition Shiraz 2012** is essentially all women, work under the guiding hand of Deon Boshoff, the current Cellarmaster.

The wine is made entirely from Shiraz grapes sourced by viticulturist Annelie Viljoen from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. The vineyards mostly face the south-west facing and have the huge benefit of the cooling maritime breezes off False Bay that contribute to slow ripening of the grapes, slower ripening means more concentrated fruit flavours.

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Zonnebloem's Red Wine Maker, Bonny van Niekerk

Harvested by hand, when fruit and tannins were fully ripened and the berries and skins were still firm, the grapes are delivered to Bonny van Niekerk, Zonnebloem's Red Wine maker at the Cellar in Stellenbosch. Each vineyard block Bonny and her team vinifies separately to give them a wide choice of components for the final 100% Shiraz blend. The tanks were all cold soaked for 5 to 7 days before fermentation took place. After this the free run wine was taken off and the skins pressed. Some of the press wine was added back to the free run wine to add complexity to the blend. After malolactic fermentation, the wine spent 14 months in first fill French and American Oak Barrels.

It looks like

Classic Zonnebloem label, no flash, just good description of what it is. In the glass it is a deep ruby red at the core, which pales to garnet at the edges.

It smells like

Bloodplums, blue and black berries, a grind of white pepper and oak spice.

It tastes like

Full in every respect. A generosity of fruit. Broad palate. Tannins which are well integrated. Long aftertaste.



Lizet Hartley's Bacon & Egg Burger

www.michaelolivier.co.za (cont.2)

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It's good with

A wine like this cries out for food. Sure it's happy, indeed very happy with the classical Sunday Roast Lunch. But my goodness it is stunning with a great midweek supper when you just need a glass [or two] of great wine at the end of the day. Lizet Hartley's Bacon and Egg Burger is a lovely Wednesday [Thursday or Friday or any day that ends with a y day] night supper dish. Many wine writers say you cant have eggs with wine. The Burgundians have a stunning dish of eggs poached in red wine, so pay no attention. Click [here](#) for her recipe.

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