

# SHIRAZ MOURVÈDRE VIOGNIER 2009

## BACKGROUND

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17<sup>th</sup> century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled and easy to drink with a soft palate, and in the case of the reds, structured to last five to 10 years.

## VINEYARDS (viticulturist: Annelie Viljoen)

Grapes were sourced from mainly trellised vineyards in Stellenbosch Kloof, Helderberg and Devon Valley. Most south-west facing, the vines derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

## WINEMAKING (winemaker: Bonny van Niekerk)

The wine is a blend of Shiraz (83%), Mourvèdre (12%) and Viognier (5%). The grapes were hand-harvested in March at 23° to 25° Balling when fruit and tannins were fully ripened but the berries and skins were still firm. Each vineyard block was vinified separately. After fermentation on the skins for 10 to 12 days at 26°C, the juice was racked off the skins and the skins then pressed. After malolactic fermentation the wine spent 12 months in wood, mostly new and second-fill.

## WINEMAKER'S COMMENTS

**Colour:** Ruby red.  
**Bouquet:** Plum, ripe berries and peppery notes with traces of oak spice.  
**Palate:** Full and rich with a complex mixture of berry flavours and spices, gentle tannins and integrated wood flavours.

## FOOD PAIRING

Excellent enjoyed on its own or served with game or red meat dishes.

## CHEMICAL ANALYSIS

**Alcohol:** 14.12% by volume  
**Residual sugar:** 1.63 g/l  
**Total acidity:** 6.05 g/l  
**pH:** 3.39  
**Extract:** 29.00 g/l

