

9 July 2015



## Place in the Sun Shiraz 2013 – 09.07.2015



### Place in the Sun Shiraz 2013

The story of **Place in the Sun Shiraz 2013** is long one, but one worth reading. Place in the Sun us now a well established range of delicious wines made by Zonnebloem, one of South Africa's most respected and longest-established names in South African wine.

Grapes are sourced from the Stellenbosch Wine Appellation from farms owned by the Carinus family. The grapes are certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade. The wines in the range are proudly crafted by an incredible team to meticulous standards, ensuring that they are highly regarded both on the South African and international markets. They are bold and rich in varietal character but easy to drink, refreshing and soft on the palate.



**Elize Coetzee**  
**Cellarmaster.**  
**Place in the Sun Wines**

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The vineyards are in the Devon Valley an integral part of the appellation not too far outside the historic town of Stellenbosch. The vineyards are trellised and benefit from the cooling of the maritime breezes from False Bay during the summer, helping to slow down ripening and concentrate fruit flavours. Grapes are hand-picked and delivered to the cellar, where they are handled very gently to preserve inherent fruit flavours.



**Place in the Sun Harvest time**

Fermentation takes place in stainless steel tanks after which the grapes are pressed. The resultant wine is then taken to French oak barrels for a 10 month maturation process before being prepared for bottling.

Once the wine is on the shelves, of each bottle sold 70 cents goes back to a worker's committee which spends it on tertiary education, creches, care for retired workers and all manner of good things.

**It looks like**

Attractive bottle with a representation of the sun. In the glass it is a deep opaque plums skin red which pales to garnet at the rim of the glass.

**It smells like**

Plums, a grind of white pepper and oak and its concomitant spices.

**It tastes like**

A generosity of spiced purple and black fruits. Nice full mouthfeel with tannins interwoven with the fruit. A long dry aftertaste which wanes gently.



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**Green Bean Bredie**  
**a great South African Tradition**

**It's good with**

As a glass on its own it is a great partner with some well executed charcuterie. At the table, it loves roasted meats, venison casseroles, and at the end of a meal with a creamy mild blue cheese. Ina Paarman, Queen of the South African Kitchen, produces a stunning and very winter comfort food Green Bean Bredie which is a perfect partner for this wine for a midweek supper. Click [here](#) for her recipe

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