

Zonnebloem Laureat 2003

Michelangelo Awards 2005 - Silver Medal

Veritas 2005 - Silver

Colour: Deep ruby with purple edges.

Bouquet: Prominent fruit aromas with traces of mint and coffee with spicy undertones.

Taste: A full-bodied, rich and smooth almost velvety wine with an abundance of fruit and toasty, spicy undertones.

The winemaker suggests drinking it on its own or with robust cheeses, game or red meat dishes.

variety : Cabernet Sauvignon | 40% Cabernet Sauvignon, 35% Merlot, 35% Shiraz, 5% Malbec, 5% Petit Verdot.

winery : Zonnebloem Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 14.01 % vol rs : 2.74 g/l pH : 3.36 ta : 6.39 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle

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ageing : It can be enjoyed now, but has been structured to gain complexity with maturation over the next few years.

in the vineyard : The grapes were sourced from trellised, dryland vineyards in the Devon Valley, Stellenbosch Kloof and Helderberg areas. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours, with a yield of 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand from mid-February to early April at between 23,5Â° and 24,5Â° Balling when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : Each vineyard block was individually vinified and the juice fermented for 10 to 12 days at 20Â°C. After malolactic fermentation was induced in stainless steel tanks, the wine was aged in a combination of first, second and third-fill French oak for 10 months.

