

## Zonnebloem Laureat 2004

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### International Wine Challenge 2006 - Gold Medal

Colour: Intense ruby red.

Bouquet: Full and rich with intense spicy aromas backed by strong cedar and blackcurrant notes.

Taste: Rich, creamy and complex palate with intense spiciness from the oak and gentle berry fruit flavours. No specific cultivar dominates the taste.

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

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**variety :** Cabernet Sauvignon | 55% Cabernet Sauvignon, 30% Merlot, 5% Shiraz, Malbe,d Petit Verdot.

**winery :** Zonnebloem Wines

**winemaker :** Michael Bucholz

**wine of origin :** Coastal

**analysis :** alc : 13.91 % vol    rs : 2.43 g/l    pH : 3.43    ta : 6.14 g/l

**type :** Red      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 :** **Vinticulturist: Henk van Graan**

The grapes were sourced from trellised, dryland vineyards in the Jonkershoek, 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 :** **Winemaker: Michael Bucholz**

Each vineyard block was individually vinified and the juice fermented for 10 to 12 days at 20Â°C. Malolactic fermentation was induced in stainless steel tanks and the wine was aged in a combination of first and second-fill French, American, Hungarian and Romanian oak for 14 months.

