

Zonnebloem Laureat 2005

Colour: Intense ruby red.

Bouquet: Soft succulent fruitiness with youngberry, black current and spicy aromas and hints of vanilla.

Taste: Rich, sumptuous mouth-feel with clean delicate berry fruit flavours supported by gentle wood spices and mouth coating tannins.

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

variety : Cabernet Sauvignon | 66% Cabernet Sauvignon, 34% Merlot

winery : Zonnebloem Wines

winemaker : Hendrik de Villiers

wine of origin : Coastal

analysis : alc : 14.15 % vol rs : 2.47 g/l pH : 3.47 ta : 6.28 g/l

type : Red **wooded**

pack : Bottle **closure** : Cork

ageing : These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 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 25,5Â° balling when fruit and tannins were fully ripened but the berries and skins were still firm.

