

Zonnebloem Laureat 2006

Colour: Dark ruby.

Bouquet: Raspberry, blackberry and blackcurrant with spices and hints of vanilla.

Taste: Medium to full-bodied with gentle fruit backed by vanilla and fine, lively tannin structure.

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 : 14.43 % vol rs : 2.28 g/l pH : 3.48 ta : 5.81 g/l

type : Red **style** : Dry **body** : Medium **wooded**

pack : Bottle **closure** : Cork

Veritas 2008 - Bronze

2008 International Wine & Spirit Competition - Silver & Best in Class

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

in the vineyard : **Viticulturist: Henk van Graan**

The grapes were sourced from trellised, dry land and irrigated 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 23.5° and 25.5° 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 26° C. Malolactic fermentation was induced in stainless steel tanks and the wine was aged in a combination of first and second-fill French, American and Hungarian oak for 14 months.

