

Zonnebloem Cabernet Sauvignon 2008

Colour: Dark red.

Bouquet: Blackberry and cherry with vanilla oak spices in background.

Taste: Full-bodied with a velvety mouth-feel with ample cherry and prune flavours backed by vanilla and a good tannin structure.

The winemaker suggests serving it with roasts or grilled red meat dishes and also savoury pastas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Zonnebloem Wines

winemaker : Hendrik de Villiers

wine of origin : Coastal

analysis : **alc** : 13.5 % vol **rs** : 2.5 g/l **ta** : 5.8 g/l

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

pack : Bottle **closure** : Cork

ageing : The wines are styled to be accessible and easy to drink, with a soft palate but structured to show a prominent varietal character and, in the case of the reds, to last for five to ten years.

in the vineyard : Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality.

The vineyards (viticulturist: Annelie Viljoen)

The grapes, planted on south and south-west facing slopes to create cooler microclimates, were sourced from vineyards in the Devon Valley, Jonkershoek, Stellenbosch Kloof and Helderberg area. They range in age from 10 to 20 years and yielded 8 to 10 tons per hectare.

about the harvest: The grapes were harvested by hand from mid to end March at 24Â° Balling.

in the cellar : After harvesting the grapes were fermented on the skins for 10 to 12 days. The juice was then racked off the skins, and the skins pressed. The press juice was then proportionally added back to add complexity. More than half of the wine spent 10 to 12 months in 300 litre barrels (all French medium and medium+ toast from different coopers). The remainder was left to mature on French staves in conjunction with micro-oxygenation in stainless steel tanks before blending.