

## Zonnebloem Laureat 2009

Colour: Deep red.

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

Palate: Rich, creamy and complex palate with intense spiciness and vanilla from the oak and gentle berry fruit flavours.

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

**variety** : Cabernet Sauvignon | 45% Cabernet Sauvignon, 35% Merlot, 10% Malbec, 10% Petit Verdot

**winery** : Zonnebloem Wines

**winemaker** : Bonny van Niekerk

**wine of origin** : Coastal

**analysis** : alc : 13.56 % vol   rs : 2.02 g/l   pH : 3.48   ta : 5.96 g/l

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

**pack** : Bottle   **closure** : Cork

2012 Veritas Wine Awards - Bronze Medal

International Wine Challenge 2012 - Commended

**ageing** : This wine 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, 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 the beginning March to early April at between 24,5° 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.

