

Zonnebloem Cabernet Sauvignon 2009

Colour: Intense deep red with a bright hue.

Bouquet: Spicy with prominent cedar aromas and hints of dark chocolate.

Palate: Full-bodied with a palate bursting with red berry flavours and ample juicy tannins.

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 : Bonny van Niekerk

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.4 ta : 6 g/l

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

pack : Bottle **closure :** Cork

2013 International Wine and Spirit Competition - Silver

2012 Veritas Wine Awards - Silver Medal

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, 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 slopes to create cooler microclimates, were sourced from vineyards in the Devon Valley, Jonkershoek, Stellenbosch Kloof and Helderberg area. They yielded 8 to 10 tons per hectare.

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

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.

