

## Zonnebloem Cabernet Sauvignon 1998

A fruity, well balanced wine full of blackcurrant notes, with a touch of spiciness. Best served with red meats, casseroles, pastas and robust dishes.

**variety :** Cabernet Sauvignon | Cabernet Sauvignon

**winery :** Zonnebloem Wines

**winemaker :** Jan de Waal

**wine of origin :** Coastal

**analysis :** alc : 13.64 % vol    rs : 2.63 g/l    pH : 3.66    ta : 5.34 g/l    so2 : 145 mg/l  
fso2 : 42 mg/l



**ageing :** Can drink now, or be matured for up to 15 years.

**in the vineyard :** The Cabernet Sauvignon grapes are drawn predominantly from Devon Valley, Stellenbosch Kloof, Helderberg, and Jonkershoek, and are all virus treated new clones.

The Stellenbosch Kloof vineyards tend to be younger than those of Devon Valley. These vineyards are mostly trellised and cooler south-west facing, affording the grapes a cooler microclimate.

**about the harvest:** The grapes were picked at 23.5Å°B - 24.5Å°B. the farmers, due to weather conditions, diseases and pests. Stellenbosch crop was 18% down, however the quality was good. Good rains and cold in June 1997. Autumn brought cold and overcast weather - bad signs for 1998 crop. Rain in September and October delayed summer, which started in late December.

Diseases, especially downy mildew, were a big problem. Rain in October - January delayed spraying and other vineyard practices. The harvest time, from February to mid April, was one of the best ever. Condition of grapes was very good with high acids and optimum ripeness. 23.5Å°B - 24.5Å°B in premium varieties. Cool weather during harvest resulted in low grape temperatures. All reds had good fruit with potentially high alcohols, which will result in good ageing.

**in the cellar :** The grapes were fermented on the skins for 7 à€" 10 days, juice racked off the skins. The skins are then pressed in a pneumatic press. The press juice was then added back to add complexity. The grapes from selected vineyards were separately vinified to maintain their individual characters. After fermentation, selections are made and placed in wood. The wine is a 86% wooded wine and both large wood (21%) and small oak barrels (65%) were used in maturation. Wine is aged in French Nevers barrels from different coopers.