

## Place in the Sun Cabernet Sauvignon 2010

Colour: Deep, dark, dense concentrated colours.

Aroma: Succulent red and black berries on the nose.

Palate: A big-hearted wine with a refreshing juicy berry palate, tempered by gentle oakling for 12 months.

Serve with flame-grille meats, lamb roasts and casseroles and robust cheeses.

**variety** : Cabernet Sauvignon | 100% Cabernet Sauvignon

**winery** : Place in the Sun

**winemaker** : Deon Boshoff

**wine of origin** : Western Cape

**analysis** : alc : 14 % vol rs : 2.5 g/l pH : 3.7 ta : 5.2 g/l

**type** : Red **style** : Dry

**pack** : Bottle **closure** : Screwcap

**in the vineyard** : Trellised vineyards in the Cape's prime growing areas are cooled by False Bay sea breezes during the summer, helping to slow down ripening and concentrate fruit flavours.

**about the harvest**: Grapes are hand-picked and delivered in lug boxes to the Zonnebloem cellar, where they are handled very gently to preserve inherent fruit flavours.

**in the cellar** : The juice was given two weeks skin contact to enrich colour and extract flavour. Fermented in stainless steel tanks at a gentle low temperature, the wine was racked for malolactic fermentation. It was gently oaked, matured for 12 months before bottling.

