

Zonnebloem Laureat 1998

A well-balanced wine with not too much wood apparent. Lots of ripe berry fruit with soft tannins. Drink now, or leave to mature. Serve with hearty roasts, braais, casseroles, cheese platters or sip solo.

variety : | Blend

winery : Zonnebloem Wines

winemaker : Jan de Waal

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.7 ta : 5.37 g/l

ageing : Between 8 - 12 years.

in the vineyard : The grapes are drawn predominantly from Devon Valley, Stellenbosch Kloof and Helderberg, but this can change from harvest to harvest. These vineyards are mostly trellised and cooler South West facing, affording the grapes a cooler microclimate. We started picking in February when the richer, fuller flavours were evident.

about the harvest: The grapes were picked at 23Â°B - 24Â°B.

in the cellar : The grapes were fermented on the skins for 7 - 10 days, juice racked off the skins. The skins were then pressed in a pneumatic press. The pressed juice was then added back to add complexity. A further 2 rackings were undertaken prior to placing in 300 l barrels for 10 months. The grapes from selected vineyards were separately vinified to maintain their individual characters. Different woods were used. (11% Cabernet Franc and 11% Merlot not wooded). All Cabernet Sauvignon wooded.

