

Place in the Sun Cabernet Sauvignon 2013

Colour: Dark ruby red.

Aroma: Succulent plum, red and black berries on the nose with a touch of smokiness.

Palate: This full-bodied wine shows prominent plum and blackcurrant fruit on the palate, with firm and well-structured tannins.

Serve with flame-grilled 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 : 13.67 % vol rs : 3.65 g/l pH : 3.60 ta : 5.51 g/l

type : Red **style** : Dry

pack : Bottle **size** : 750ml **closure** : Screwcap

in the vineyard : Actively contributing to South Africa's social transformation

Label

The label represents the rays of the sun and is both a metaphorical and literal reference to the sun and its empowering properties. It is an invitation to embrace the warmth of the South Africa with over 300 days of pure African sunlight. You'll find it in the people and the wide open landscapes, in the colours and the textures, in the music and the movement.

Brand background

Place in the Sun is an enticing range of delicious wines made by Zonnebloem, one of South Africa's most respected and longest-established names in wines. Grapes are sourced from the country's premier wine-growing regions, certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

The wines in the range are proudly crafted to the same meticulous standards for which Zonnebloem is internationally renowned. They are bold and rich in varietal character but easy to drink, refreshing and soft on the palate.

Vineyards

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.

Grapes are hand-picked and delivered to the cellar, where they are handled very gently to preserve inherent fruit flavours.

about the harvest: The grapes were harvested by hand at 24° Balling, from the middle to the end of March.

in the cellar : Grapes were fermented on the skins for 10 to 12 days. The juice was then racked off the skins and the skins pressed. The pressed juice was then proportionally added back to add complexity to the eventual wine. The wine was racked for malolactic fermentation to soften its texture and was matured on French, American and Hungarian oak for 6 months before bottling.

