

## Zonnebloem Cabernet Sauvignon 2013

Colour: Intense dark red.

Bouquet: Aromas of blackcurrants, dark berries, raspberries and oak spice.

Palate: A full-bodied, smoky Cabernet Sauvignon with ripe plum and raspberry fruit flavours and hints of cloves and oak spice. Excellent integration of fruit and juicy tannins, with a lingering finish.

Excellent enjoyed on its own or served with roasts, grilled red meat dishes and savoury pastas.

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

**winery** : Zonnebloem Wines

**winemaker** : Bonny van Niekerk

**wine of origin** :

**analysis** : alc : 13.67 % vol   rs : 2.30 g/l   pH : 3.58   ta : 5.52 g/l

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

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

Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.

### Crafting Contemporary Classics

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

### A Culture of Excellence

Zonnebloem has a storied history going back to the establishment of the original estate in 1692, but the true story of Zonnebloem Wines starts in 1856 when the original estate was divided between the sons of Petrus Malherbe. One of his sons named his portion Zonnebloem. The farm was later purchased by the Furter family and in 1940 Frederik Furter's granddaughter Marie took over winemaking at the estate and met with almost instant success winning three trophies at the prestigious Cape Wine Show. She went on to repeat this feat a further three times. It is stories like this that inspire us, and it is why we strive to seek out and recognise excellence in craftsmanship wherever we may find it, because what is excellent today, would have been excellent in the past and will still be considered excellent tomorrow.

### in the vineyard : Background

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion



Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

The wine is made entirely from Cabernet Sauvignon grapes.

Vineyards (viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the Devon Valley, Stellenbosch Kloof, Helderberg and Jonkershoek areas. Grown on slopes that face in south and south-westerly directions to ensure cooler microclimates, the vineyards yielded an average of 8 to 10 tons per hectare.

**about the harvest:** The grapes were harvested by hand from mid to end March at 25° Balling.

**in the cellar :** Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker)  
Fermentation on the skins took place for 10 to 12 days. More than half of the wine was matured in 300-litre French oak barrels, medium-toasted and from a variety of coopers. The remaining portion of wine was left to mature on French and Hungarian oak staves in stainless steel tanks.