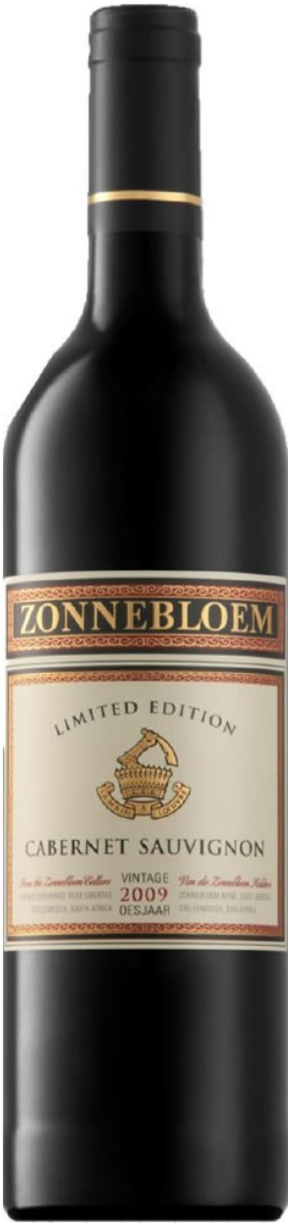
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Zonnebloem Limited Edition Cabernet Sauvignon 2009



Colour: Deep ruby red.
Bouquet Intense ripe berry and rich plum aromas with elegant spice and a hint of white pepper.
Palate Full and rich with a complex mixture of berry and plum flavours, gentle tannins and integrated wood spice.

Excellent enjoyed on its own or served with game or red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Zonnebloem Wines
winemaker : Bonny van Niekerk
wine of origin :
analysis : **alc :** 14.27 % vol **rs :** 2.31 g/l **pH :** 3.50 **ta :** 6.01 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 Veritas Wine Awards - Gold
2013 International Wine and Spirit Competition - Silver
2012 Veritas Wine Awards - Silver Medal
2011 Veritas Wine Awards - Gold

ageing : These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, last for five to ten years.

KEEP IT CLASSIC, KEEP IT ZONNEBLOEM Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem. Since 1856 Zonnebloem has been crafting classic award winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality

in the vineyard : The craft of viticulture: Annelie Viljoen (Viticulturist)
Annelie Viljoen (Viticulturist) 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 in March at 24° to 25° Balling, when fruit and tannins were fully ripened but the berries and skins were still firm.

in the cellar : The craft of viniculture: Deon Boshoff (Cellar Master) Bonny van Niekerk (Winemaket)
The different vineyards blocks were separately vinified. Each tank was cold-soaked for five to seven days. Fermentation on the skins took place for 10 to 12 days at 26° C. The juice was then was racked off the skins and the skins pressed. The pressed juice was returned proportionally to add complexity to the wine. After malolactic fermentation, the wine was aged in new-fill French and American oak barrels for 14 months.