

Zonnebloem Fine Art Cabernet Sauvignon/Sangiovese 2001

Buccholz describes it as delicate and very approachable in the way of most Chianti's, but given depth, body and flavours of ripe plums and vanillins by the Cabernet Sauvignon. He says on the nose it offers hints of berry and on the mouth an explosion of wild berry and mulberry with a long sweet/savoury finish. He recommends serving it with poultry and venison dishes, as well as pasta.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Sangiovese

winery : Zonnebloem Wines

winemaker :

wine of origin : Coastal

analysis :

in the vineyard : The wine has been made in equal parts of Cabernet Sauvignon and Sangiovese. The Cabernet Sauvignon grapes came from an untreslled, north-facing vineyard in Somerset West, grown in sandy soil with a gravel substructure which received supplementary irrigation. The Sangiovese came from an experimental, east-facing, dryland vineyard high on the slopes of the Simonsberg, grown in deep red soils. This is the third crop from this young vineyard that yields no more than 5 tons per hectare.

about the harvest: The Cabernet was picked at 25,5°C and vinified in the same way as the Pinotage. The Sangiovese, picked at 23,5°C.

in the cellar : The Sangiovese was left on the skins for 16 days to ensure optimal colour extraction and resulted in a deep, crimson hue. Malolactic fermentation was induced in the tanks and then the wine was racked into new American oak, where it spent 12 months. It was bottled in August 2001.