

## Zonnebloem Laureat 2015

Colour: Deep ruby red.

Bouquet: Aromas of dark stewed fruit, liquorice and mint.

Palate: The perfect balance between dark red fruits soft tannins.

Excellent enjoyed on its own or served with game or red meat dishes as well as mature cheeses with robust flavours.

**variety** : Cabernet Sauvignon | 50% Cabernet Sauvignon, 50% Merlot

**winery** : Zonnebloem Wines

**winemaker** : Bonny van Niekerk

**wine of origin** : Stellenbosch

**analysis** : alc : 14.02 % vol    rs : 2.8 g/l    pH : 3.59    ta : 5.83 g/l

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

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

2017 SAWi Awards - Grand Gold

**ageing** : This wine can be enjoyed now, but has been structured to gain complexity with maturation over the next few 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 Isabel Habets (Viticulturist)

The grapes were sourced from trellised, dry land and irrigated vineyards in the Jonkershoek, Devon Valley, Stellenbosch Kloof and Helderberg areas. Some of the vines are grown under dry land conditions while others are irrigated. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes that contribute to slow ripening of the grapes and concentrated fruit flavours. Yields averaged 8 to 10 tons per hectare.

**about the harvest**: The grapes from the four cultivars used in the blend were harvested at 24° to 25° Balling and vinified separately.

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### in the cellar : THE CRAFT OF VINICULTURE Elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)

After crushing the juice was cold-soaked for a few days to ensure maximum colour extraction while limiting the extraction of harsh tannins. During the first three days of fermentation, the skins were vigorously punched down while from the fourth day the fermenting wine was aerated. After fermentation the free-run wine was drawn off into 300-litre barrels and allowed to undergo malolactic fermentation. Thereafter the different wines were tasted and the type of wood for maturation selected based on the style of the wine. The barrels were a combination of first- and second-fill French and Hungarian oak. After 14 months a final selection of the best barrels was made and the wine blended and bottled.

