

Zonnebloem Laureat 1999

Winemaker Michael Bucholz describes this as a full-bodied wine with prominent fruit aromas and flavours with traces of mint and coffee, backed by a gentle support of wood and supple tannins that make for easy drinking. While it can be enjoyed now, either on its own or with game dishes, red meat casseroles, roasts and robust cheeses, it has the structure to maintain its character, even enhancing in complexity with age, over the next several years.

variety : | Blend

winery : Zonnebloem Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 14.13 % vol rs : 1.93 g/l pH : 3.59 ta : 5.45 g/l



in the vineyard : The Cabernet Sauvignon, Merlot and Cabernet Franc grapes for this blend were sourced from trellised, dryland vineyards in the Devon Valley, Stellenbosch Kloof and Helderberg areas. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours.

about the harvest: The grapes were hand-harvested when fruit and tannins were fully ripened but the berries and skins were still firm, between 23,5° and 24,5° Balling, from the end of February to mid-April.

in the cellar : The varieties were individually vinified. The juice was fermented for 10 to 12 days at 20°C. After malolactic fermentation was induced in stainless steel tanks, the wine was transferred in equal parts to first, second and third-fill French oak, where it spent 10 months. The final blend comprises Cabernet Sauvignon (62%), Merlot (25%) and Cabernet Franc (13%).