

Zonnebloem Cabernet Sauvignon 1997

A fruity, well balanced wine full of blackcurrant notes, with a touch of spiciness. Best served with red meats, casseroles, pastas and robust dishes.

variety : Cabernet Sauvignon | Cabernet Sauvignon

winery : Zonnebloem Wines

winemaker : Jan de Waal

wine of origin : Coastal

analysis : alc : 12.89 % vol rs : 1.55 g/l pH : 3.58 ta : 5.28 g/l so2 : 44 mg/l fso2 : 99 mg/l



ageing : Can drink now, or be matured.

in the vineyard : The Cabernet Sauvignon grapes are drawn predominantly from Devon Valley, Stellenbosch Kloof, Helderberg, Durbanville and Jonkershoek, and are all virus treated new clones. The Stellenbosch Kloof vineyards tend to be younger than those of Devon Valley. These vineyards are mostly trellised and cooler south-west facing, affording the grapes a cooler microclimate. We started picking in February to mid April, when the richer, fuller flavours were evident.

about the harvest: The grapes were picked at 23.5Å°B - 24.5Å°B.

in the cellar : The grapes were fermented on their skins for 7 - 9 days, then racked off the skins. The skins are then pressed in a pneumatic press. The press juice was then added back to add complexity. The grapes from each vineyard were seperately vinified to maintain their individual characters. After fermentation, selections are made and placed in wood. The wine is a 48% wooded wine and both large wood (4%) and small oak barrels (44%) were used in maturation. Wine is aged in French Nevers barrels from different coopers.