

Zonnebloem Laureat 1997

A blend of 62% Cabernet Sauvignon, 25% Merlot and 13% Cabernet Franc. Well-balanced wine with not too much wood apparent. Lots of ripe berry fruit with soft tannins. Drink now or leave to mature. Serve with hearty roasts, braais, casseroles and cheese platters.

variety : Cabernet Sauvignon | 62% Cabernet Sauvignon, 25% Merlot, 13% Cabernet Franc

winery : Zonnebloem Wines

winemaker : Jan de Waal

wine of origin : Coastal

analysis : alc : 13.72 % vol rs : 1.58 g/l pH : 3.66 ta : 5.22 g/l

ageing : Drink now, or leave to mature.

in the vineyard : The grapes are drawn predominantly from Devon Valley, Durbanville, Stellenbosch Kloof and Helderberg, but this can change from harvest to harvest. These vineyards are mostly trellised and cooler South West facing, affording the grapes a cooler microclimate.

about the harvest: We started picking in February when the richer, fuller flavours were evident. The grapes were picked at 23Â°B-24Â°B.

in the cellar : The grapes were fermented on their skins for 7 - 9 days, then racked off the skins. The skins were the pressed in a basket press. The pressed juice was then added back to add complexity. A further 2 rackings were undertaken prior to placing in 300l barrels for 10 months. The grapes from each vineyard were seperately vinified to maintain their individual characters. Different woods were used. (13% Cabernet Franc not wooded). All Cabernet Sauvignon wooded.

