

Zonnebloem Cabernet Sauvignon 2001

Winemaker Michael Bucholz describes this full-bodied wine as an intense ruby garnet in colour. Furthermore, hints of spice and tobacco are evident with an attractive middle palate which has a slight tannic edge.

Serve with roasts or grilled red meat dishes.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Zonnebloem Wines

winemaker : Michael Bucholz

wine of origin : Coastal

analysis : alc : 14.3 % vol rs : 2.93 g/l pH : 3.5 ta : 6.48 g/l

type : Red

ageing : He recommends maturing the wine to greater benefit but says it can easily be enjoyed right now.

in the vineyard : The grapes were harvested in the Devon Valley, Stellenbosch Kloof and Helderberg regions from vineyards planted on south and south-west facing slopes to create cooler microclimates. The vineyards in Devon Valley and Stellenbosch Kloof are trellised on a five wire hedge system and received supplementary irrigation. The vines are between 15 and 20 years old and planted on Richter 99 rootstock.

about the harvest: The grapes were hand-harvested at 24° Balling from mid to end March. The yield was 8 to 10 tons/ha.

in the cellar : The grapes were fermented on the skins for ten to twelve days, juice raked off the skins, and the skins then pressed. The press juice was then added back to add complexity. The grapes from selected vineyards were separately vinified to maintain their individual characters. After fermentation, selections were made and placed in wood. More than half of the wine spends ten to twelve months in 300 litre barrels. The rest was left to mature in staves in conjunction with micro-oxygenation in stainless steel tanks before blending. The winemaker's comments

