



ZONNEBLOEM

LAURÉAT

2021

This wine is a blend of 67% Cabernet Sauvignon, 25% Merlot and 8% Petit Verdot



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 dryland conditions while others are irrigated. Mostly southwest facing, they derive the maximum benefit from cooling maritime breezes that contribute to the slow ripening of the grapes and concentrated fruit flavours. Yields averaged 8 to 10 tons per hectare.

THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)

The grapes from the four cultivars used in the blend were harvested at 24° to 25° Balling and vinified separately. 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 was selected based on the style of the wine. The barrels were a combination of 70% French, 20% Hungarian and 10% American oak. After 14 months maturation, a final selection of the best barrels was made, blended and bottled.

THE WINE

Colour Deep and intense ruby red.

Bouquet Enticing black and red berries aromas with creamy chocolate followed by hints of oak spice.

Palate A full-bodied, fruit-driven wine with an abundance of red berries, plums, blackcurrants, and hints of dark chocolate and cedar wood. The structure is well-balanced with juicy, yet firm tannins and a long, lingering finish.

Zonnebloem's red wines are vegan-friendly.

FOOD PAIRING

The noticeable tannins make this blend an excellent choice to match with steak and other red meat dishes. Keep seasoning simple, such as salt and pepper.

CHEMICAL ANALYSIS

Alcohol 14.18 % by volume *Residual sugar* 3.42 g/l

Total acidity 5.99 g/l *pH* 3.48

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.