



ZONNEBLOEM CABERNET SAUVIGNON 2011

BACKGROUND

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

The wine is made entirely from Cabernet Sauvignon grapes.

VINEYARDS

(viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the Devon Valley, Stellenbosch Kloof, Helderberg and Jonkershoek areas. Grown on slopes that face in south and south-westerly directions to ensure cooler microclimates, the vineyards yielded an average of 8 to 10 tons per hectare.

WINEMAKING

(cellarmaster: Deon Boshoff; winemaker: Bonny van Niekerk)

The grapes were harvested by hand in March at 24° Balling. Fermentation on the skins took place for 10 to 12 days. More than half of the wine was matured in 300-litre French oak barrels, medium-toasted and from a variety of coopers. The remaining portion of wine was left to mature on French oak staves in conjunction with micro-oxygenation in stainless steel tanks before blending.

WINEMAKER'S COMMENTS

Colour: Intense deep red with a bright hue.
Bouquet: Prominent cedar wood aromas with hints of dark fruit.
Palate: A full-bodied wine with spicy cedar aromas, hints of dark chocolate, bold of red berry flavours and juicy tannins.

FOOD PAIRING

Excellent enjoyed on its own or served with roasts, grilled red meat dishes and savoury pastas.

CHEMICAL ANALYSIS

Alcohol: 13.55% by volume
Residual sugar: 2.4g/l
Total acidity: 6.05g/l
pH: 3.38

