



ZONNEBLOEM

CABERNET SAUVIGNON 2015

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The grapes were sourced from vineyards in the Stellenbosch Kloof 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.

THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master)/Bonny van Niekerk (Winemaker)
The grapes were harvested by hand in March at 24° to 25° Balling, when fruit and tannins were fully ripened but the berries and skins were still firm. The different vineyard blocks were separately vinified. Each tank was cold-soaked for five to seven days. Fermentation on the skins took place for 10 to 12 days at 26°C. The ferment is pressed at 7° balling to avoid excessive extraction of tannin from the skins and seeds. After malolactic fermentation, the wine was aged in new-fill French and American oak barrels for 14 months.

THE WINE

Colour Dark red.

Bouquet Ripe dark berries with liquorice and fennel aromas with slight nuances of cigar box and cedar wood spice.

Palate Full bodied wine with a complex palate that is layered with fruit flavours and juicy tannins.

FOOD PAIRING

Excellent enjoyed on its own or served with game or red meat dishes.

CHEMICAL ANALYSIS

Alcohol 14.36 % by volume *Residual sugar* 2.89 g/l

Total acidity 5.64 g/l *pH* 3.65



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.