



ZONNEBLOEM

CABERNET SAUVIGNON 2017

This wine is made from *Cabernet Sauvignon* grapes.

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) 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.

THE CRAFT OF VINICULTURE

Bonny van Niekerk (Winemaker)

The grapes were harvested by hand in March at 25° 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 in French and Hungarian oak staves in stainless steel tanks.

THE WINE

Colour Intense dark red.

Bouquet Aromas of blackcurrants, dark berries, raspberries and oak spice.

Palate A full-bodied, smoky Cabernet Sauvignon with ripe plum and raspberry fruit flavours and hints of cloves and oak spice. Excellent integration of fruit and juicy tannins with a lingering finish.

Zonnebloem's red wines are vegan friendly

FOOD PAIRING

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

CHEMICAL ANALYSIS

Alcohol 14.31% by volume *Residual sugar* 2.71g/l

Total acidity 5.71g/l *pH* 3.52



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.