



ZONNEBLOEM

CABERNET SAUVIGNON 2018

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 hand-harvested 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 Deep red with purple edges.

Bouquet Elegant aromas of red berry fruit and oak spice.

Palate A full-bodied wine, bursting with cherry flavours and spice. Seamless integration of spice, cloves and plum flavours, creating a long lingering finish on the palate.

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 13.78% by volume *Residual sugar* 2.89g/l

Total acidity 5.79g/l *pH* 3.59



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.