



ZONNEBLOEM

# CABERNET SAUVIGNON

## 2020

This wine is made from 100% *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°- 27° Balling. Fermentation on the skins took place for 8 to 10 days. A portion of the wine was matured in 300 litre French and American oak barrels, medium toasted and from a variety of coopers. The remaining portion of wine was left to mature in French and American 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* 13.7% by volume *Residual sugar* 3.83g/l

*Total acidity* 5.77g/l *pH* 3.57



### 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.