

LAURÉAT 2009

Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention has resulted in a range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

THE VINEYARDS

(Viticulturist: Annelie Viljoen)

The grapes were sourced from trellised, dry land and irrigated vineyards in the Jonkershoek, Devon Valley, Stellenbosch Kloof and Helderberg areas. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes to ensure slow ripening and concentrated fruit flavours, with a yield of 8 to 10 tons per hectare.

THE WINEMAKING

(Winemaker: Bonny van Niekerk, Cellar Manager: Deon Boshoff)

This wine is a blend of Cabernet Sauvignon (45%), Merlot (35%), Malbec (10%) and Petit Verdot (10%). The grapes were harvested by hand from the beginning March to early April at between 24,5° and 25,5° Balling when fruit and tannins were fully ripened but the berries and skins were still firm. Each vineyard block was individually vinified and the juice fermented for 10 to 12 days at 26°C. Malolactic fermentation was induced in barrel and the wine was aged in a combination of first and second-fill French, American and Hungarian oak for 14 months.

WINEMAKER'S COMMENTS

- Colour: Deep red.
- Bouquet: Raspberry, blackberry and blackcurrant with spices and hints of vanilla.
- Palate: Rich, creamy and complex palate with intense spiciness and vanilla from the oak and gentle berry fruit flavours.

FOOD PAIRINGS

The winemaker suggests drinking it on its own or with robust cheeses, game or red meat dishes.

ANALYSIS

Residual sugar	2.02 g/l
Extract	31.3 g/l
Alcohol	13.56 % volume
Total acidity	5.96 g/l
pH	3.48

