



LAURÉAT

20¹¹

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) Sourced from trellised, dryland vineyards in Jonkershoek, Devon Valley, Stellenbosch Kloof and Helderberg areas, these grapes benefit from cooling maritime breezes that contribute to slow ripening and concentrated flavours.

THE CRAFT OF VINICULTURE

Deon Boshoff (Cellar Master) / Bonny van Niekerk (Winemaker) Hand harvested in March to allow for fully ripened fruit and tannins each vineyard block underwent separate vinification. Fermentation took place on the skins for 10-12 days, before malolactic fermentation in a combination of American and French oak barrels and stainless steel tanks.

THE WINE

The intense ruby red colour foretells the enticing aromas of ripe plums, black and red berries, creamy chocolate and a hint of oak spice. The nose makes way to a full bodied, fruit driven palate featuring red berries, blackcurrant, dark chocolate and cedar wood with a long lingering finish.

CHEMICAL ANALYSIS

Alcohol: 14,23% by volume *Residual sugar:* 2,26 g/l
Total acidity: 6,01 g/l *pH:* 3,56

CRAFTING CONTEMPORARY CLASSICS

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem stands for craftsmanship in all its forms. It is at the heart of the winemaking process, from the estates that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create wines that possess the potential to become modern classics.

Since 18⁵⁶ Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.

