



ZONNEBLOEM

LAURÉAT

2017

This wine is a blend of 45% Cabernet Sauvignon, 40% Merlot, 10% Shiraz and 5% Petit Verdot

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The grapes were sourced from trellised, dry land and irrigated vineyards in the Jonkershoek, Devon Valley, Stellenbosch Kloof and Helderberg areas. Some of the vines are grown under dry land conditions while others are irrigated. Mostly south-west facing, they derive the maximum benefit from cooling maritime breezes that contribute to slow ripening of the grapes and concentrated fruit flavours. Yields averaged 8 to 10 tons per hectare.

THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master) / Bonny van Niekerk (Winemaker)

The grapes from the four cultivars used in the blend were harvested at 24° to 25° Balling and vinified separately. After crushing the juice was cold soaked for a few days to ensure maximum colour extraction while limiting the extraction of harsh tannins. During the first three days of fermentation, the skins were vigorously punched down while from the fourth day the fermenting wine was aerated. After fermentation the free-run wine was drawn off into 300-litre barrels and allowed to undergo malolactic fermentation. Thereafter the different wines were tasted and the type of wood for maturation selected based on the style of the wine. The barrels were a combination of 70% French, 20% Hungarian and 10% American oak. After 14 months maturation, a final selection of the best barrels was made and the wine blended and bottled.

THE WINE

Colour Intense ruby red.

Bouquet Enticing aromas of ripe plums, berries and Turkish delight and chocolate, followed by hints of spice and black pepper.

Palate A full-bodied, fruit-driven wine with an abundance of red berries, plums, blackcurrants, and hints of dark chocolate and cedar wood. The structure is well-balanced with juicy, yet firm tannins and a long, lingering finish.

Zonnebloem's red wines are vegan friendly.

FOOD PAIRING

The noticeable tannins make this blend an excellent choice to match with steak and other red meat dishes. Keep seasoning simple, such as salt and pepper.

CHEMICAL ANALYSIS

Alcohol 14.66 % by volume *Residual sugar* 1.97 g/l

Total acidity 6.39 g/l *pH* 3.53



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.