



ZONNEBLOEM

CINSAULT

2017

This wine is made from *Cinsault* grapes.

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The Grapes were hand harvested from bush and trellised vines in the wine growing region of Stellenbosch. They derive the maximum benefit from cooling maritime breezes that contribute to slow ripening of the grapes and concentrated fruit flavours.

THE CRAFT OF VINICULTURE

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

Each vineyard block was individually vinified in stainless steel tanks and smaller vessels for a period of 10-13 days on the skins, with gentle punch downs daily, until the desired phenolic profile was reached. This was followed by malolactic fermentation and later the wine spent some time in second and third filled French and American oak.

THE WINE

Colour Brilliant red.

Bouquet Cherries, raspberries and spices with hints of cassis and earthy undertones.

Palate Delicious juicy entry. Medium bodied, with soft elegant lingering red fruit; well balanced with ripe tannins on the finish.

FOOD PAIRING

Excellent enjoyed cooled, on its own, or served with spicy dishes, grilled chicken, veal or a succulent steak.

Zonnebloem red wines are vegan friendly.

CHEMICAL ANALYSIS

Alcohol 13.18% by volume *Residual sugar* 3.8 g/l

Total acidity 5.6 g/l *pH* 3.45

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.