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Zonnebloem Laureat 2012 – 07.04.2015



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The story of Zonnebloem is one that goes back many years, in fact hundreds of years. There is a strong tradition in the 20th century and into the 21st of woman wine makers and viticulturists going right back to Marie Furter, who took over, at the age of 21 in 1941, the winemaking on Zonnebloem after the sudden death of her father just before the harvest of that year.

The **Zonnebloem Laureat 2012** is well regarded by many wine writers as one of the finest Bordeaux style red blends in the Winelands. The final blend is made up of 45% Cabernet Sauvignon, 40% Merlot, 10% Shiraz and 5% Petit Verdot. Annelie Viljoen the Zonnebloem viticulturist sources grapes from trellised, dry land and irrigated vineyards in the Jonkershoek, Devon Valley, Stellenbosch Kloof and Helderberg areas.



Zonnebloem's Red Wine Maker, Bonny van Niekerk

In the cellar Bonny van Niekerk, Zonnebloem's Red Wine maker, cold-soaked the juice [after crushing] for a few days to ensure maximum colour and flavour extraction. This limits 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 micro-aerated.



Cabernet Sauvignon – the lead grape of the wine, ripening on the vine

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 first and second fill French and Hungarian oak. After 14 months a final selection of the best barrels was made and the wine blended and bottled.

It looks like

Elegant tall Bordeaux shaped bottle with a label different to teother winesinthe range. In the glass it is deeply darkly opaque ruby red at the core, paling to garnet at the edges.

It smells like

Cassis, snappy dark chocolate and the gentle brushing of oak and its concomitant spices.

It tastes like

Bold of body with a vibrant fruit presence. Deliciously sappy. Again the dark chocolate in a perfect balance with the fruit, wood, acidity, tannins in a long, gently waning and dry aftertaste.



Jules Mercers Whole Roasted Rib of Beef

It's good with

A wine like this needs to be honoured with truly great food and there is none better than Jules Mercer's Whole Roasted Rib of Beef with Yorkshire Pudding. [CLICK HERE](#) for her recipe.

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Read more about Zonnebloem Wines – [CLICK HERE](#)