

Zonnebloem Lauréat 2012

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by [Christian](#)

in [What I Drank Last Night](#)



Although the faux Petrus label will always get me, the 2012 vintage of Zonnebloem Lauréat is actually pretty decent stuff. It's a blend of 45% Cabernet Sauvignon, 40% Merlot and 5% Petit Verdot plus an unconventional 5% Shiraz and 5% Mourvèdre; maturation lasted 14 months in French and Hungarian oak, a combination of first- and second-fill.

On the nose, top notes of violets and fresh herbs before red and black fruit as well as black olives. It's medium bodied with fresh acidity and fine tannins and the overall impression is savoury rather than sweet. I'm not sure what the Shiraz and Mourvèdre are contributing as it presents very much as a Bordeaux-style red. Nicely vinous if not super-detailed. Price: R95 a bottle.

Score: 88/100.

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