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Lauréat Craft Wine Blending with Zonnebloem

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I'm sure most of us enjoy a superb red wine blend to ward off the cold winter chill. But, do we know how much work and dedication goes into creating the perfect blend?

Last week Friday, Kitchen.net and some of Cape Town's well-known wine enthusiasts & bloggers were invited by **DKC Communications** and **Zonnebloem wines**, to attend a Lauréat craft blending event held at the Distell Adam Tas Cellars in Stellenbosch.



Entrance to the Zonnebloem
Cellar

Once we arrived at the Zonnebloem cellar, we were greeted by Jani-Mari Swart of DKC Communications and welcomed by Zonnebloem Cellar-master Deon Boshoff and Global marketing manager, Dè-Mari Kellerman who explained the exciting craft blending activity and led guests into the blending area.



Zonnebloem Cellar-master Deon Boshoff and
Dè-Mari Kellerman, Zonnebloem global mar-
keting manager

In the Zonnebloem blending area, we were split up into teams of four. Each team was given multiple samples of component cultivars (Cabernet Sauvignon, Merlot, Shiraz and Petit Verdot) used to make Zonnebloem's Flagship red, Lauréat. The aim of the blending challenge was to come as close as possible to the 2013 vintage Lauréat. Sounds easy, right?



Even though we were given the percentage of each cultivar, we still had to figure which of the sample components to use and how much of it. We also had to produce 6 litres of our blend and have a separate glass to be tasted by Deon and Red-wine maker Bonny van Niekerk.



This involved some serious maths. Thank goodness Bonny's assistant red-wine makers, Praisie Dlamini and James Ochse were on standby for any help and advice.

After an hour, our time was up and each team had to hand over a glass of their 'reconstructed' Lauréat to Deon and Bonny.

The team closest to the 2013 vintage Lauréat was...

"James Says"

Although our teams "Building Blocks" came a close second 😊



After all that hard work of swirling, smelling and sipping; it was time for a well-deserved lunch. The lunch was served in the very exclusive Tabernacle and was prepared by the lovely Jules Mercer.



For starters, we were presented with a Zonnebloem deconstructed Caesar salad, Sour dough bread with smoked prairie butter (Smoked marrow bones) and herbed butter, paired with the Zonnebloem Limited Edition Sauvignon Blanc 2014.



Our second course was a Stellenbosch vine-smoked slow-cooked lamb or Cowboy beans (vegetarian), Tostadas, sour cream and salsa served with an Autumnal salad with smoked almonds, seasonal leaves and flowers, paired with the Zonnebloem Lauréat 2012.



Stellenbosch vine-smoked
slow-cooked lamb, tostadas,
sour cream and salsa paired
with the Zonnebloem Lauréat 2012

And for dessert guests were served a beautiful Lauréat red wine spice ice-cream and barley malt ice-cream with a delicious smashed crumble, paired with a Zonnebloem Limited Edition Pinotage 2012.



Lauréat red wine spice
ice-cream and barley malt
ice-cream with a delicious
smashed crumble, paired with
a Zonnebloem Limited Edition
Pinotage 2012

The Zonnebloem Lauréat craft blending event was interesting, inspiring and beautifully hosted.

A special thank you goes to Jules Mercer, DKC Communications and Zonnebloem Wines for a wonderful afternoon.

For more information on the Zonnebloem Lauréat

Website: www.zonnebloem.co.za

Facebook: [zonnebloem](https://www.facebook.com/zonnebloem)

Twitter: [@ZonnebloemZA](https://twitter.com/ZonnebloemZA)

References

1: Media Release: Zonnebloem's Lauréat Brings Together the Lion and the Lamb, Issued by: DKC Communications, On behalf of: Zonnebloem Wines

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