

10 June 2015



Place in the Sun Cabernet Sauvignon 2013 – 09.06.2015



Place in the Sun Cabernet Sauvignon 2013

South Africa is the largest producer of Fairtrade Wine in the world. 18 million bottles of wine were produced here with 9 million coming from other countries. 5% of South Africa's vineyards are Fairtrade Certified, which translates to 28 certified grape producers over 68 farms, which employ over 2500 farm workers. Counting families and communities, the sale of Fairtrade Wine is a key contributor to the improvement of both living conditions and working conditions for an estimated 12,000 people.

The **Place in the Sun Cabernet Sauvignon 2013** is one such wine. The vineyards are certified by FLO-CERT under the Fair Label Organisation standards that form part of Fairtrade.

The grapes for Place in the Sun Wines are grown by the Carinus Family and their workers in the Stellenbosch Wine Appellation. They grow on trellised vines in an area where the ripening over summer is affected by the cooling breezes off False Bay. This means that the bunches have a longer hang time to ripening which accounts for more aroma, colour and flavour in the grapes.



Annelie Viljoen, Deon Boshoff, Bonny van Niekerk & Elize Coetzee

The wines are made by in the Zonnebloem Cellar under the guidance of Zonnebloem Cellarmaster Deon Boshoff, recently promoted to a new position in the company, and his team. Handpicked, the grapes are delivered to the cellar where 10 – 12 days of fermentation takes place before the free run wine is allowed to run off. More wine is taken off by gentle pressing. A portion of this press juice is added back to the wine. After malolactic fermentation, the wine spends time in oak barrels before being prepared for bottling.

It looks like

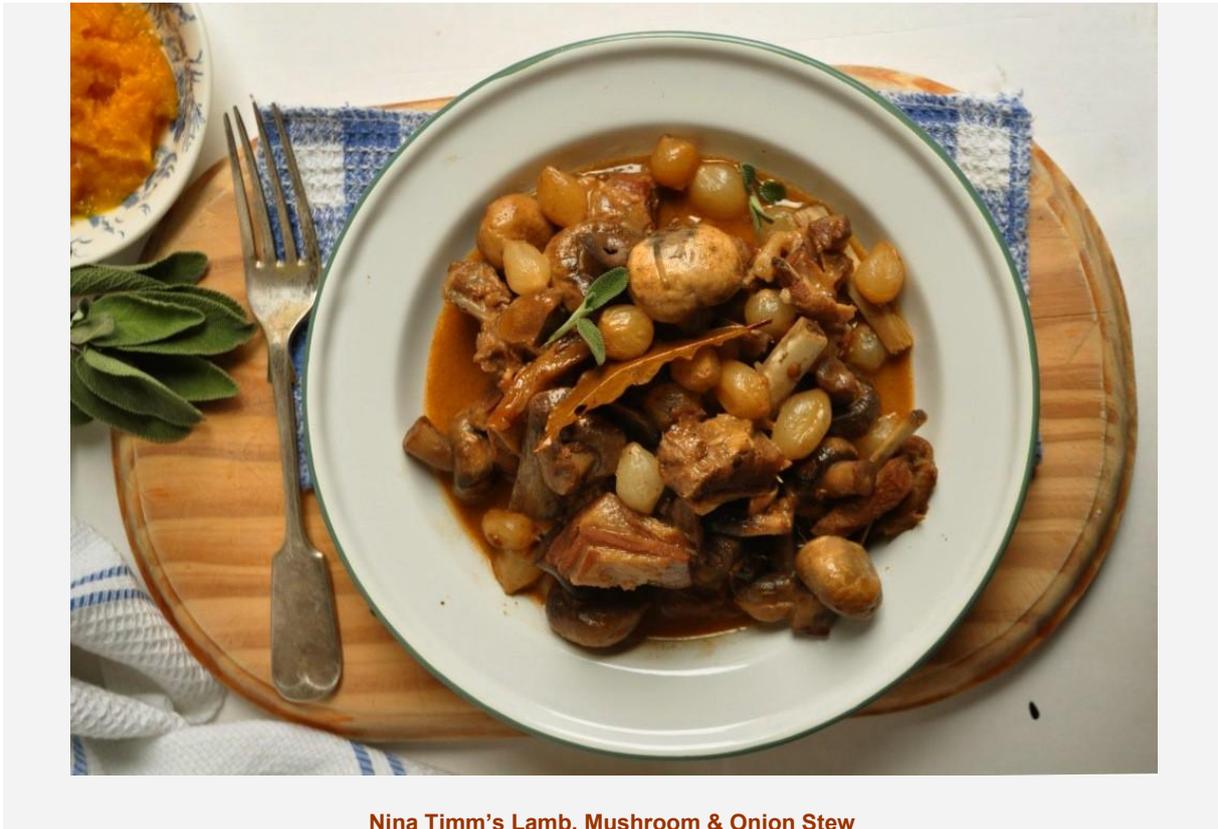
Dark, almost opaque cherry red paling towards the rim of the glass.

It smells like

Plums and red and blackberry fruits. Oak and its concomitant spices.

It tastes like

The rich berries and plums. A touch of forest floor mushrooms after spring rain. Full bodied and the whole wrapped in gentle tannins. Dry and long on the aftertaste.



It's good **with** Cabernet Sauvignon is a wine for food, and real fully flavoured winter casseroles and stews. It is good with the traditional Sunday Roast lunch with its crispy crackly roast potatoes and real gravy. Nina Timm of the magical myeasycooking.com has the perfect Lamb, Mushroom and Onion Stew. Click [here](#) for her recipe.

Buy this wine online now – [CLICK HERE](#)

Listen to my 60 second SoundCloud podcast – [CLICK HERE](#)

Read more about Place in the Sun Wines – [CLICK HERE](#)



Place in the Sun Wines
is a
Website Partner