

Zorgvliet Sauvignon Blanc 2005

Veritas 2006 - Silver

Michelangelo Awards 2006 - Silver Medal

Swiss International Air Lines Wine Awards 2006 "Seal of Approval"

This flagship white wine comes from a single block, high up on the Simonsberg Mountain, which is a 100% south facing. This wine is a thumb print of the soil, vineyard and aspect where it originates from. The nose shows multi-layered tropical fruit with citrus and an abundance of green fig flavours. This is a mouth filling wine with a firm acidity that ensures a lingering after taste. This multi-layered complex Sauvignon Blanc shows distinct mineral and fig flavours on the finish that is unique to the site where it comes from.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 4.0 g/l pH : 3.14 ta : 6.8 g/l

type : White

pack : Bottle

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ageing : To be enjoyed now, but will mature well for another 2 "3 years.

in the vineyard : Situation: South facing slopes

Altitude: 320m

Distance from sea: Approximately 10 km

Soil Type: Decomposed granite

Rootstock: R110

Age of vines: 5 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 10 February 2004

Yield: 5 tons/ha

in the cellar : Fermentation Temp: 14°C

Yeast: assorted French strains and local strains

The grapes were crushed and destemmed. The juice was immediately pressed and cold settled for 3 days at 12°C, were after it was inoculated with the above yeast.

After fermentation the wine was left on the fine lees for 6 months in stainless steel tanks.

Malolactic fermentation: none

Wood aging: none

Bottled: 13 September 2005

Production: 1200 cases x 6

