

## Zorgvliet Sauvignon Blanc 2006

This flagship white wine comes from a single block, high up on the Simonsberg Mountain, which is a 100% south facing. This wine is true to the terroir 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% % vol    pH : 3.32

**type** : White

**pack** : Bottle    **closure** : Cork

**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: 6 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

**about the harvest**: Picking date: 8 February 2006

Yield: 5 tons/ha

