

## Zonnebloem Sauvignon Blanc Limited Edition 2007

2008 International Wine & Spirit Competition - Silver & Best in Class

Veritas 2007 - Double Gold Medal

2007 Michelangelo International Wine Awards - Gold Medal

Colour: Clear and bright with a greenish tint.

Bouquet: Heady aromas of asparagus, green peppers and green fig.

Taste: Full-bodied wine with the green fig and asparagus flavours that follows through to the palate enhanced by tropical flavours.

The winemaker recommends enjoying this wine chilled, on its own or with pasta and chicken dishes with light, mildly flavoured sauces.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Zonnebloem Wines

**winemaker :** Deon Boshoff

**wine of origin :** Coastal

**analysis :** alc : 14.0 % vol   rs : 1.67 g/l   pH : 3.49   ta : 7.12 g/l

**type :** White   **style :** Dry   **body :** Medium   **taste :** Fruity

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

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**in the vineyard :** The grapes were sourced from low yield, trellised vineyards growing mainly in the Darling area with a small percentage hailing from Stellenbosch. These vineyards are grown on south to south westerly slopes on deep rich soils and are managed under dryland conditions, thus no irrigation was applied. The yield of these vines varies from 2-5 ton/ha on the older vines up to 7 ton/ha on the younger vines.

**about the harvest:** The grapes were harvested by hand from early to late February at between 19-23,5Å° Balling.

