

## Zonnebloem Sauvignon Blanc 2008

2008 International Wine & Spirit Competition - Bronze

Colour: Clear and bright with a greenish tint.

Bouquet: Asparagus, freshly cut grass and green olives and hints of tropical fruit.

Taste: The tropical fruit integrated with the green flavours follow through nicely with a good balance on the palate.

The winemaker suggests enjoying it very slightly chilled, on its own or with chicken and fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 13.32 % vol rs : 1.6 g/l pH : 3.30 ta : 6.3 g/l

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

pack : Bottle closure : Cork

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**in the vineyard :** The vineyards (viticulturist: Annelie Viljoen)

The grapes were sourced from trellised (90%) and bush vines (10%) in the Stellenbosch, Darling and Malmesbury areas situated at an altitude of 100 to 500m above sea level. These vines grow mainly in deep red soils with some sandy loam on mainly south-facing vineyard slopes.

**about the harvest:** The grapes were harvested by hand from mid January to the end of February at between 21.5Å° and 23.5Å° Balling to offer a spectrum of ripeness from green and grassy flavours to the fuller, more tropical tastes. Yields were an average of 6 tons per hectare.

