

## Zonnebloem Sauvignon Blanc Limited Edition 2008

Colour: Clear and bright with a greenish tint.

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

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

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 : 13.32 % vol   rs : 1.6 g/l   pH : 3.46   ta : 6.8 g/l   va : 21.1 g/l

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

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

International Wine Challenge 2010: Silver Medal

**in the vineyard** : The grapes were sourced from low yield, trellised vineyards growing in the Darling area. 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 tons/ha on the older vines up to 7 tons/ha on the younger vines.

**about the harvest**: The grapes were harvested from early to late February at between 19Â° - 23.5Â° Balling.

**in the cellar** : The different vineyards were vinified separately as far as possible and were fermented and treated accordingly. Fermentation took place in stainless steel tanks at temperatures ranging between 12Â° - 14Â° C depending on the strain of yeast that was used.

