

## Zonnebloem Sauvignon Blanc 2009

Colour: Clear and bright with a greenish tint.

Bouquet: Asparagus, freshly cut grass and green olives with 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 : 13.02 % vol    rs : 2.49 g/l    pH : 3.29    ta : 6.43 g/l

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

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

### **in the vineyard** : 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.

### **Background**

Since the early 18th century, Zonnebloem has been a leader in the timehonoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for 5 to 10 years.

**about the harvest**: The grapes were harvested by hand from mid January to the end of February at between 21.5° and 23.5° 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.

