

Zonnebloem Sauvignon Blanc Limited Edition 2009

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 : Darling

analysis : alc : 13.68 % vol rs : 1.21 g/l pH : 3.47 ta : 6.82 g/l

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

pack : Bottle **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Silver medal

International Wine Challenge 2010: Silver Medal

2010 Sauvignon Blanc Trophy - Wine of the Month Club Winemakers Awards

2009 Veritas Awards - Gold Medal

in the vineyard : Background

Since the early 18th century, Zonnebloem has been a leader in the time-honoured 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. The Limited Edition is a collection of the finest Zonnebloem wines made in a particular vintage. Only select vineyard blocks and the best barrels are chosen for the Zonnebloem Limited Edition and the wines in the range will vary from vintage to vintage. This Limited Edition wine was handcrafted and slowly coaxed to perfection in the cellar allowing the grapes time to express their true character and optimal quality.

The Vineyards (Viticulturist: Annelie Viljoen)

The grapes were sourced from low yield, trellised vineyards growing mainly in the Darling area with 30% 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 from early to late February at between 19° - 23.5° 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 12° - 14° C depending on the strain of yeast that was used.

