

## Zonnebloem Sauvignon Blanc 2011

Colour: Clear and bright with a greenish tint.

Bouquet: Fresh, subtly grassy nose mixed with lots of tropical passion fruit and green fig flavours.

Taste: Deliciously fresh and expressive with ample concentration of tropical fruit integrated with green flavours. The wine follows through nicely with a good balance on the palate.

The winemaker suggests enjoying the wine very slightly chilled, on its own, with fresh herb salads or white meat dishes such as chicken risotto, pork chops or seafood paella.

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

**winery** : Zonnebloem Wines

**winemaker** : Deon Boshoff

**wine of origin** : Coastal

**analysis** : alc : 13.14 % vol   rs : 4.47 g/l   pH : 3.29   ta : 6.5 g/l

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

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

International Wine Challenge 2012 - Commended

Decanter World Wine Awards 2012 - Commended

### 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. This care and attention have resulted in a 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 five to 10 years.

### The vineyards (viticulturist: Annelie Viljoen)

The grapes were sourced from 90% trellised and 10% bush vines 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 a sandy loam on the south-facing vineyard slopes.

**about the harvest**: The grapes were harvested by hand from mid January to the end of February at between 21.5° and 24° 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.

