

Zonnebloem Fine Art Sauvignon Blanc 2000

In Macicis view, this rich and complex wine exhibits strong varietal characteristics, with herbaceous aromas underlaid by a hint of green fig and flavours of green pepper, melon and peach which endure into a lingering finish.

Macici recommends serving it with rich and creamy or Mediterranean-styled dishes, including seafood and poultry.

variety : Sauvignon Blanc | Sauvignon Blanc 100%

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 13.15 % vol rs : 1.4 g/l pH : 3.62 ta : 6.9 g/l

Veritas 2001 - Bronze

Veritas 2000 - Gold

ageing : Best to drink right now.

in the vineyard : This limited-edition wine, which newly appointed Zonnebloem cellar master Razvan Macici rates his best to date, is made reductively from a single vineyard block of six-year-old bush vines grown in deep red, Hutton soils, in the Stellenboschkloof area.

The elevated vineyards were cooled by False Bay sea breezes and the grapes shielded from excess sunlight through judicious canopy management. However, as the ripening season progressed, the bushes were opened up to sunlight and the cooling effect of the south-east winds.

about the harvest: The grapes were hand-picked on taste, very early in the morning, in mid-February, so as not to compromise the wealth of grassy and tropical flavours. Yields were limited to below 5 tons per hectare through pruning and the suckering of shoots to ensure intensity of flavours.

in the cellar : The grapes were left on the skins for between six to eight hours and only the free-run juice was retained after pressing and left to settle for 48 hours before being inoculated with selected strains of yeast. Fermentation occurred over three weeks at a temperature of 12 to 13 degrees Celsius. The wine was kept on the lees for two weeks. The lees were mixed over once a week both to avoid oxidation and to add to the eventual mouth-feel of the wine. After settling the wine was racked once and then filtered once. The wine was bottled in July, using a mobile bottling unit to minimise handling.

