

Zonnebloem Sauvignon Blanc 2000

Intense Sauvignon Blanc, generous wine, offering both the grassy asparagus flavours combined with delicate tropical melon and gooseberry character. Rich, full-bodied and well balanced alcohol acidity. Long fresh finish. A great wine this year. Serve with fish, seafood, chicken and savoury dishes.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 13.07 % vol rs : 1.41 g/l pH : 3.43 ta : 5.33 g/l

in the vineyard : The Sauvignon Blanc grapes are predominantly from the cooler south-west facing slopes of Stellenbosch. Both bush and trellised vineyards, between 5-10 years old, and carefully controlled canopy management offered grapes of a strong varietal character, good physical condition, and intense green/tropical fruit concentration.

about the harvest: The harvest was earlier than usual, due to the dry, hot climate, and picking started in late January. Average sugar content was 21.5°B-23°B with good balanced acidity and pH.

in the cellar : With selected Sauvignon Blanc grapes, harvested on taste to reach the optimum fruit concentration and sugar-acid balance, we are able to vinify a reductive style of wine. Rich, multi-layered complex, herbaceous as well as gooseberry and melon flavours. 6-8 hours of skin contact, gentle pressing, and controlled fermentation carried by selected yeasts at maximum 15°C, were the main cellar characteristics.

