

Zonnebloem Limited Edition Sauvignon Blanc 2011

Colour: Brilliantly clear with a greenish tint.

Bouquet: Fresh tropical fruit and gooseberry aromas infused with green pepper, fig and asparagus notes.

Palate: A full-bodied wine with the aromas on the nose following through onto the palate with a lingering finish.

Enjoy this wine slightly chilled on its own, or with white meat dishes, salads, seafood and fish.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Elize Coetzee

wine of origin : Darling / Stellenbosch

analysis : **alc** : 13.27 % vol **rs** : 1.78 g/l **pH** : 3.323.37 **ta** : 6.28 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Viticulturist: Annelie Viljoen

The grapes were sourced from low-yielding, trellised vineyards in the Darling area with 25% hailing from Stellenbosch. The Darling vineyards are grown on south to south-westerly facing slopes in deep rich soils. The unirrigated vines grow under dryland conditions. The yield varied between 2 and 5 tons per hectare for the older vines and up to 7 tons per hectare for the younger vines.

about the harvest: The grapes were harvested by hand at 19° to 23,5° Balling from early to late February.

in the cellar : The different vineyards were separately vinified and fermented. Fermentation took place in stainless steel tanks at temperatures ranging between 12° and 14°C, depending on the yeast strain used.

