

Zonnebloem Sauvignon Blanc 2012

Colour: Clear and bright with a greenish tint.

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

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.

Enjoy this wine slightly chilled on its own, or with fresh herb salads, white meat dishes such as chicken risotto and pork chops, or seafood.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Stellenbosch

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

in the vineyard : Background

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

This wine is made entirely from Sauvignon blanc grapes.

Vineyards (viticulturist: Annelie Viljoen)

The grapes were sourced from trellised (90%) and bush vines (10%) in the Stellenbosch, Darling and Malmesbury areas. Situated at altitudes of 100m to 500m above sea level, these vines grow mainly in deep red soils with some sandy loam on mainly south-facing vineyard slopes.

about the harvest: The grapes were harvested by hand, from mid-January to late February, at 21.5° to 24° Balling to offer a spectrum of ripeness from green and grassy to fuller, more tropical flavours.

