

Zonnebloem Sauvignon Blanc 2001

Engelbrecht describes the lively, light green wine as showing asparagus, bell pepper, Cape gooseberry and ripe fig on the nose and palate. It is a multi-layered and mouth-filling, big bodied wine, ideally suited to...

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.26 % vol rs : 1.5 g/l pH : 3.4 ta : 5.8 g/l

in the vineyard : Grapes for the wine were sourced from predominantly coastal, south-east facing vineyards grown in red soils and cooled by maritime breezes. The low-yield vineyards received supplementary Irrigation to ensure the vines did not suffer undue stress during ripening.

about the harvest: The grapes were hand-harvested in early February at between 22,5Â°B and 24,5Â°B to offer a spectrum of ripeness from green and grassy flavours to the fuller, more tropical tastes.

in the cellar : On arrival at the Adam Tas cellar in Stellenbosch, 10% of the intake received skin contact for approximately 12 hours to impart an intensity of colour and greater depth of flavour to the wine. Each vineyard block was individually vinified and the juice was fermented cold at between 13Â°C and 18Â°C. It was left on the lees for one month and bottled in June.

