

## Place in the Sun Sauvignon Blanc 2013

Colour: Bright with lively green tint.

Aroma: Upfront passion fruit and tropical notes.

Palate: Crisp, well balanced with ripe tropical flavours and a hint of pineapple.

Serve with green salads, fish and pasta dishes made without cream.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Place in the Sun

**winemaker** : Deon Boshoff

**wine of origin** : Western Cape

**analysis** : **alc** : 13.36 % vol **rs** : 2.40 g/l **pH** : 3.14 **ta** : 6.90 g/l

**type** : White **style** : Dry

**pack** : Bottle **size** : 750ml **closure** : Screwcap

Actively contributing to South Africa's social transformation

### Label

The label represents the rays of the sun and is both a metaphorical and literal reference to the sun and its empowering properties. It is an invitation to embrace the warmth of the South Africa with over 300 days of pure African sunlight. You'll find it in the people and the wide open landscapes, in the colours and the textures, in the music and the movement.

### Brand background

Place in the Sun is an enticing new range of delicious wines made by Zonnebloem, one of South Africa's most respected and longest-established names in wines. Grapes are sourced from the country's premier wine-growing regions, certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

The wines in the range are proudly crafted to the same meticulous standards for which Zonnebloem is internationally renowned. They are bold and rich in varietal character but easy to drink, refreshing and soft on the palate.

**in the vineyard** : Trellised vineyards in the Cape's prime growing areas are cooled by False Bay sea breezes during the summer, helping to slow down ripening and concentrate fruit flavours.

**about the harvest**: Grapes are hand-picked and delivered in lug boxes to the Zonnebloem cellar, where they are handled very gently to preserve inherent fruit flavours. The grapes were picked between 21° and 23° Balling.

**in the cellar** : The juice, which received no skin contact, was fermented in stainless steel tanks between 13°C and 15°C to preserve the fruit flavours.

