

Zonnebloem Sauvignon Blanc 2015

Colour: Clear and bright with a greenish tint.

Bouquet: Lots of green pepper and fig aromas infused with some tropical passion fruit flavours.

Palate: Intensely flavoured with good structure. The flavours mature to asparagus-like aromas. Nice crisp acidity on the palate with a lingering aftertaste.

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 : 13.47 % vol rs : 2.57 g/l pH : 3.17 ta : 6.76 g/l

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

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

Crafting Contemporary Classics

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.

in the vineyard : Annelie Viljoen (Viticulturist) The grapes were sourced from trellised (100%) vines in the Stellenbosch and Darling areas. Situated at altitudes ranging between 100 m to 500 m 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 late January to late February, at 22° to 24° Balling to offer a spectrum of ripeness from green and grassy to fuller, more tropical flavours.

in the cellar : This wine is made from entirely Sauvignon Blanc grapes.

