

## Zonnebloem Sauvignon Blanc 2016

Colour: Clear and bright with a greenish tint.

Bouquet: Lots of tropical, passion fruit flavours, guava, sweet melon and ripe fig aromas

Palate: Intensely flavoured with good structure. The flavours mature to tropical, passion fruit 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** : John November

**wine of origin** : Stellenbosch

**analysis** : alc : 13.62 % vol   rs : 2.86 g/l   pH : 3.22   ta : 6.61 g/l

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

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

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

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** : Isabel Habets (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 light green and flinty to fuller, more tropical flavours.

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

