

## Zonnebloem Sauvignon Blanc 2017

Colour: Clear and bright with a greenish tint.

Bouquet: Full tropical aromas of passion fruit, guava and winter melon, all layered in-between crisp notes of green aromatics.

Palate: Intensely flavoured, with a defined structure and flavours that mature into tropical nuances of passion fruit and papaya. Crisp acidity outlines the backbone of the wine, while also enhancing its lingering finish.

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 : 13.41 % vol   rs : 2.01 g/l   pH : 3.18   ta : 6.42 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.

