

## **Zonnebloem Sauvignon Blanc 2002**

Engelbrecht describes the wines as fully ripe in style, but with a crisp and fresh palate.

variety: Sauvignon Blanc | Sauvignon Blanc

winery: Zonnebloem Wines winemaker: Louw Engelbrecht

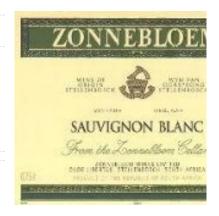
wine of origin: Coastal

analysis: alc:13.4 % vol rs:3.8 g/l pH:2.3 ta:6.7 g/l

in the vineyard: Grapes for the wine were sourced from trellised and bush vines in the Darling, Elgin and Stellenbosch areas situated at an altitude of 100-500m above sea-level. Established mainly in deep red soils with some sand loam they are mainly southerly facing vineyards.

**about the harvest:** The grapes were hand-harvested in February between 20,6°Balling and 26,7° Balling to offer a spectrum of ripeness from green and grassy flavours to the fuller, more tropical tastes.

in the cellar: Each vineyard block was individually vinified and the juice was fermented cold at between 13°C and 22°C.



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