

## 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.

