

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.

