

Zonnebloem Sauvignon Blanc 2003

International Wine & Spirit Competition 2004 - Silver

Louw Engelbrecht describes this as a wine of concentrated flavours, with a hint of green pepper, tropical fruit and a flinty character which make for a light-bodied wine with a delectably prominent fruit character.

He recommends enjoying this wine, very slightly chilled, on its own or with chicken and fish dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.30 % vol rs : 1.70 g/l pH : 3.3 ta : 6.70 g/l

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

pack : Bottle

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in the vineyard : Grapes for the wine were sourced from vineyards in the Stellenbosch, Stellenbosch Kloof, Devon Valley, Bottelary Hills and Helderberg regions.

about the harvest: The grapes were hand harvested at 21Â° - 24Â° Balling.

in the cellar : Each vineyard block was individually vinified and the juice was fermented cold at 13Â°C in stainless steel tanks with 2,5% fermented in 300 litre French oak barrels. It was left on the lees for two to three weeks to impart depth of flavour.

