



ZONNEBLOEM



SAUVIGNON BLANC

2023

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The grapes were sourced from trellised (100%) vines in the Stellenbosch area. Situated at altitudes ranging between 100m to 500m above sea level, these vines grow mainly in deep red soils with some sandy loam on south-facing vineyard slopes.

THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master) / Kelly-Marie Jacobs (Winemaker)
The grapes were harvested by hand, from the beginning to the end of February. Grapes were harvested between 21° to 24° Balling to offer a spectrum of ripeness from light green and flinty to fuller, more tropical flavours.

THE WINE

Colour Brilliantly clear, with a light lime green tint.
Bouquet Elegant, lively, and fresh, bursting with aromas of gooseberry, passion fruit and lime.
Palate Vibrant and lusciously fruit driven – Layers of peach, green melon and passion fruit are in the forefront, while the palate remains full and giving, with a fresh zip of acidity for balance.

FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with fresh herb salads, and fresher-style white meat dishes.

Alcohol 12.85 by volume *Residual sugar* 1.66 g/l

Total acidity 6.51 g/l *pH* 3.30

KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

Some things never go out of fashion, like time-honored techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award-winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.