

LTD. ED. SAUVIGNON BLANC 2013

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The majority of the grapes were sourced from low-yielding, trellised vineyards in the Darling area, with 25% hailing from Stellenbosch. The Darling vineyards are grown on south to south-westerly facing slopes in deep rich soils. The unirrigated vines grow under dryland conditions. The yield varied between 2 and 5 tons per hectare for the older vines and up to 7 tons per hectare for the younger vines.

THE CRAFT OF VINICULTURE

Deon Boshoff (Cellar Master) / Elize Coetzee (Winemaker) The grapes were harvested by hand at 19° to 23,5° Balling from early to late February. The different vineyards were separately vinified and fermented. Fermentation took place in stainless steel tanks at temperatures ranging between 12° and 14°C, depending on the yeast strain used.

THE WINE

Colour Brilliantly clear with a greenish tint.

Bouquet Fresh tropical fruit and gooseberry aromas infused with green pepper, fig and asparagus notes.

Palate A full-bodied wine with the aromas on the nose following through onto the palate, and a lingering finish with fresh green apple flavours.

FOOD PAIRING

Serve slightly chilled with white meat dishes, salads and fresh seafood.

CHEMICAL ANALYSIS

Alcohol 13,10% by volume **Residual sugar** 1,20 g/l **Total acidity** 6,30 g/l **pH** 3,36

Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.



CRAFTING CONTEMPORARY CLASSICS

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem stands for craftsmanship in all its forms. It is at the heart of the winemaking process, from the estates that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create wines that possess the potential to become modern classics.

A CULTURE OF EXCELLENCE

Zonnebloem's illustrious history goes back to 1692 when the farm, which would later become Zonnebloem, was first established in Simondium. In 1856 the original farm was divided between the sons of Petrus Malherbe. His son Willem named his portion Zonnebloem. The farm was later bought by the Furter family and in 1940 Marie Furter, South Africa's first female winemaker, took home three trophies at the prestigious Cape Wine Show, a feat she repeated a further three times. In 1943 the farm was passed to the De Villiers family who applied their family crest to the wine. John De Villiers continued to win acclaim locally and abroad, which culminated in Zonnebloem's Cabernet Sauvignon being selected as an official wine for the British Royal Family's visit in 1947. In 1963, winemaking was taken over by Distell, who applied modern methods and techniques to take Zonnebloem to new heights.

