



ZONNEBLOEM

## LIMITED EDITION SAUVIGNON BLANC 2016

### THE CRAFT OF VITICULTURE

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

### THE CRAFT OF VINICULTURE

*Elize Coetzee (Cellar Master) / John November (Wine maker)*

The grapes were harvested by hand, from late January to late February, at 22° 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 greenish tint.

*Bouquet* Lots of tropical, passion fruit/granadilla flavours, guava, sweet melon, and ripe fig aromas.

*Palate* Intensely flavoured with good structure. The flavours mature to tropical, passion fruit/granadilla aromas. Nice crisp acidity with sweet fruit coming through on the palate which leaves a long, lingering aftertaste in mouth.

### FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with fresh herb salads, white meat dishes such as chicken risotto and pork chops or seafood.

### CHEMICAL ANALYSIS

*Alcohol* 13,80% by volume *Residual sugar* 2.58 g/l

*Total acidity* 6,59 g/l *pH* 3,14

### KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

Some things never go out of fashion, like time-honoured 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.