



ZONNEBLOEM



# SAUVIGNON BLANC

2022

## 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 23° Balling to offer a spectrum of ripeness from light green and flinty to fuller, more tropical flavors.

## THE WINE

*Colour* Brilliantly clear, with light lime green tint.

*Bouquet* Elegant, lively, and fresh, bursting with aromas of gooseberry, passion fruit and lime.

*Palate* Layers of passion and tropical fruit, with notes of guava and grapefruit flavors. The vibrant acidity brings a conscious balance to the wine.

## FOOD PAIRING

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

## CHEMICAL ANALYSIS

*Alcohol* 12.53 by volume *Residual sugar* 2.44 g/l

*Total acidity* 6.54 g/l *pH* 3.37

## 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.