

## Zonnebloem Sauvignon Blanc/Chenin Blanc 2005

Also known as Blanc de Blanc in South Africa

Colour: Clear with tinges of green.

Bouquet: Hints of guava and asparagus with a grassy background.

Taste: A fresh, yet crisp medium-bodied wine with a prominent fruit character.

**variety** : Chenin Blanc | 80% Chenin Blanc, 20% Sauvignon Blanc

**winery** : Zonnebloem Wines

**winemaker** : Louw Engelbrecht

**wine of origin** : Coastal

**analysis** : alc : 13.4 % vol   rs : 4.0 g/l   pH : 3.3   ta : 6.5 g/l

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

**pack** : Bottle

**in the vineyard** : The Chenin Blanc grapes were sourced from vineyards in the Stellenbosch, Darling and Durbanville areas. The Sauvignon Blanc grapes were sourced from grapes in Klaasvoogds, which is situated between Worcester and Robertson. The 2005 vintage was two weeks early due to unexpected rain in the picking period.

**in the cellar** : The juice received no skin contact and was fermented cold at 13°C. It was left on the lees for two to three weeks to impart depth of flavour.

