

## Zonnebloem Sauvignon Blanc/Chenin Blanc 2006

Colour: Clear with tinges of green.

Bouquet: Hints of guava with a tropical finish.

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

This wine is the perfect taste partner to tuna and most other seafood dishes but goes equally well with roast pork, roast turkey and Cordon Bleu.

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

**winery** : Zonnebloem Wines

**winemaker** : Deon Boshoff

**wine of origin** : Coastal

**analysis** : alc : 12.45 % vol   rs : 4.5 g/l   pH : 3.34   ta : 6.3 g/l

**type** : White

**pack** : Bottle

### **in the vineyard** : Viticulturist: Henk van Graan

The Chenin Blanc grapes, which comprise 80% of the Blanc de Blanc blend, were sourced from vineyards in the Stellenbosch, Darling and Malmesbury areas. The Sauvignon Blanc grapes, which make up the balance, were sourced from vineyards in Franschoek and Robertson. The 2006 vintage was two weeks earlier than average, with rain early in the picking period but after this initial rain it was warm and dry.

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

