

Zonnebloem Sauvignon Blanc/Chenin Blanc 2007

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 :

analysis : alc : 12.45 % vol rs : 4.5 g/l pH : 3.34 ta : 6.30 g/l

type : White

pack : Bottle **size** : 0 **closure** : Cork

in the vineyard : Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

The vineyards (viticulturist: Henk van Graan)

The Chenin Blanc grapes, which comprise 80% of the 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 Franschhoek and Robertson. The 2007 vintage was two weeks earlier than average, with good warm weather at the start of the harvest.

