

## Zonnebloem Blanc de 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** : Coastal

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

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

**pack** : Bottle   **closure** : Cork

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

The Chenin Blanc grapes, were sourced from vineyards in the Stellenbosch, Darling and Malmesbury areas. The Sauvignon Blanc grapes, 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.

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

