

## Zonnebloem Blanc de Blanc 2008

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 : 12.40 % vol    rs : 4.7 g/l    pH : 3.39    ta : 6.35 g/l

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

**pack** : Bottle    **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: Annelie Viljoen )**

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

**in the cellar** : The juice received no skin contact and was fermented cold at 13Â° C. It was left on the lees for 4 weeks to impart depth of flavour.

