

Zonnebloem Blanc de Blanc 2011

Colour: Clear with tinges of green.

Bouquet: Lots of guava with a tropical finish.

Taste: A medium bodied wine with a refreshing crisp acidity, lots of tropical flavours such as guava and sweet melons that linger on the after taste.

This wine is the perfect taste partner to fresh salads, seafood dishes and also goes well with roast pork, roast chicken, as well as tomato based pasta dishes.

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

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 12.55 % vol rs : 1.4 g/l pH : 3.52 ta : 6.09 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 Franschhoek and Robertson.

in the cellar : The juice received no skin contact and was fermented cold at 13° C. It was left on the lees for 2 weeks to impart depth of flavour.

