

## Zonnebloem Blanc de Blanc 2012

Colour: Clear with tinges of green.

Bouquet: Lots of guava aromas with a tropical fruit finish.

Palate: A medium-bodied wine with a refreshing crisp acidity, plenty of tropical fruit flavours such as guava and sweet melon that linger long on the aftertaste.

Enjoy this wine slightly chilled on its own, or with fresh salads, seafood, roast pork, roast chicken and 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 : 11.72 % vol   rs : 1.64 g/l   pH : 3.51   ta : 6.32 g/l

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

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

**in the vineyard** : Background

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

This wine is made from a blend of Chenin blanc (80%) and Sauvignon Blanc (20%) grapes.

Vineyards (viticulturist: Annelie Viljoen)

The Chenin blanc grapes were sourced from vineyards in the Stellenbosch, Darling and Malmesbury areas, while the Sauvignon blanc grapes came from vineyards in Franschhoek and Robertson.

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

