

Zonnebloem Blanc de Blanc 2001

Engelbrecht describes this as a wine of concentrated flavours, where the traces of guava from the Chenin Blanc are contrasted by the flinty character contributed by the Sauvignon Blanc to make for a medium-bodied wine with a delectably prominent fruit character.

variety : Chenin Blanc | 85% Chenin Blanc, 15% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.4 % vol rs : 1.7 g/l pH : 3.45 ta : 5.7 g/l

in the vineyard : Both the Chenin Blanc, which comprises 85% of the Blanc de Blanc blend, and the Sauvignon Blanc, which makes up the balance were sourced from east-facing vineyards in the Devon Valley, grown in deep red soils. The vines received supplementary irrigation during ripening.

about the harvest: The grapes were hand-harvested in mid-February at between 22,5Â°B and 23,5Â°B.

in the cellar : The grapes from each vineyard were individually vinified. The juice received no skin contact and was fermented cold at between 13Â°C and 16Â°C. It was left on the lees for one month to impart depth of flavour.

