

Zonnebloem Blanc de Blanc 2016

Colour: Clear with tinges of green.

Bouquet: An explosion of tropical flavours, mainly guava and passion fruit.

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 : Elize Coetzee

wine of origin : Stellenbosch

analysis : **alc** : 12.88 % vol **rs** : 1.82 g/l **pH** : 3.33 **ta** : 6.08 g/l

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

pack : Bottle **size** : 750ml **closure** : Cork

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem. Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.

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

about the harvest: Grapes were picked from mid January to mid February at ballings between 21° B and 23° B.

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.

