

Zonnebloem Blanc de Blanc 2000

An inspired blend of two noble cultivars combined to create an expression of good, pleasant quality wine. Good value for money. Complex and fruity, up front guava and ripe green apple flavours, backed by balanced peach and grassy, well-rounded spicy character. It has a generous structure with a long, crisp aftertaste, and well balanced alcohol sugar acidity. Serve with creamy soups, cheeses, pastas, fish and braais.

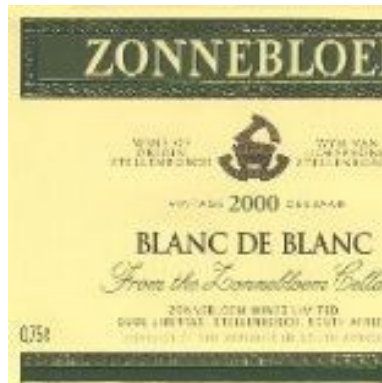
variety : Chenin Blanc | 85% Chenin Blanc, 15% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 12.35 % vol rs : 2.77 g/l pH : 3.29 ta : 4.95 g/l



in the vineyard : We draw our Chenin Blanc from a number of vineyards in a variety of locations. The vines are both bush and trellised, about 10 years old and with balanced yield. For Chenin Blanc we are looking for fruit driven grapes with tropical flavours. The Sauvignon Blanc, harvested from cooler areas, is selected for its crisp, spicy flavours and taste. From the more elevated vineyards, we are looking for grapes that will give us a more asparagus character, while from the slightly warmer, lower lying locations, we are wanting a fuller, riper, melon and green pea flavour.

about the harvest: We carefully monitor ripening patterns by tasting the grapes for typical varietal flavours, and this year started picking in January. We picked with sugar at 21°B - 23°B, acid at 7.0 - 9.0 g/l and pH at 3.3.

in the cellar : For the Chenin Blanc we vinify the juice in a reductive style, to trap the strong guava fruit flavours. With the selected Sauvignon Blanc grapes, we are able to vinify a style of wine which has herbaceous as well as gooseberry and melon flavours. Careful selection of yeast and controlled fermentation at maximum 15°C were followed by racking and clarification. Each vineyard was vinified separately and the wine stored in stainless steel tanks, after which it was blended, stabilised & filtered, prior to bottling.