

Zonnebloem Blanc de Blanc 2002

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 light-bodied wine with a delectably prominent fruit character.

variety : Chenin Blanc | Chenin Blanc, Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 12.6 % vol rs : 3.5 g/l pH : 3.35 ta : 6.2 g/l

in the vineyard : The Chenin Blanc, which comprises 80% of the Blanc de Blanc blend was sourced from grapes in a variety of Cape vineyards. The Sauvignon Blanc, which makes up the balance was sourced from grapes in the Robertson and Koelenhof areas.

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

