

## Zonnebloem Chenin Sauvignon Blanc 2002

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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.

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**variety :** Chenin Blanc | Blend

**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

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**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 13°C. It was left on the lees for two to three weeks to impart depth of flavour.