

Zonnebloem Blanc de Blanc 2004

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 | 80% Chenin Blanc, 20% Sauvignon Blanc

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : **alc** : 12.5 % vol **rs** : 3.0 g/l **pH** : 3.3 **ta** : 6.2 g/l

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

pack : Bottle

in the vineyard : The Chenin Blanc, which comprises 80% of the Blanc de Blanc blend was sourced from vineyards in Stellenbosch, Windmeul and Bonnievale. The Sauvignon Blanc, which makes up the balance was sourced from grapes in the Malmesbury and Koelenhof areas..

in the cellar : The juice received no skin contact and was fermented cold between 13-15°C. It was left on the lees for two to three weeks to impart depth of flavour.

