

BLANC DE BLANC

2023



Through an accessible blend of only the finest white wine cultivars - Chenin Blanc and Sauvignon Blanc – comes this crisp, light, and lively Blanc De Blanc offering. Easy to spot by way of its interesting packaging, inspired by the distinctive yet classic Zonnebloem sunflower – Blanc De Blanc is the perfect wine for easy, ice-cold enjoyment.

This wine is made from a blend of Chenin Blanc (80%) and Sauvignon Blanc (20%) grapes.

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The Chenin Blanc and Sauvignon Blanc grapes were sourced from vineyards in the Stellenbosch area. Grapes were picked from end January to end February, at a balling of between 21 °B and 23°B.

THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master) / Kelly-Marie Jacobs (Winemaker)

The juice received no skin contact and was fermented at 15°C. It was left on the lees for three weeks to impart depth of flavour. The Chenin Blanc component is driven by aromas of white peach and pear, while the Sauvignon Blanc adds a touch of tropical fruit to the palate.

THE WINE

Colour Brilliant, with shimmers of green and light-yellow hues
Bouquet Notes of white peach, granadilla, and gooseberry
Palate An expressive wine that displays lots of fresh tropical fruit, pear and a bright, zesty acidity

FOOD PAIRING

The wine is excellent served chilled, on its own or with summer salads and lemon based chicken dishes.

CHEMICAL ANALYSIS

Alcohol 12.80 % by volume *Residual sugar* 1.76 g/l
Total acidity 6.59g/l *pH* 3.53

KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

Some things never go out of fashion, like time-honored techniques, craftsmanship and attention to detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award-winning wines. Our grapes are sourced from Stellenbosch, a classic wine-growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.