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Zonnebloem Chardonnay 2005

Colour: Bright yellow with tinges of green
Bouquet: Citrus, vanilla and marmalade
Taste: This is an accessible, easy drinking wine with fresh fruit and undertones of wood spices

The winemaker suggests enjoying this wine, very slightly chilled, on its own or with chicken and fish dishes with delicately spiced or fruit-based sauces.



variety : Chardonnay | 100% Chardonnay
winery : Zonnebloem Wines
winemaker : Deon Boshoff
wine of origin : Coastal
analysis : **alc :** 13.90 % vol **rs :** 3.45 g/l **pH :** 3.47 **ta :** 6.38 g/l
type : White **wooded**
pack : Bottle

in the vineyard : The grapes were sourced from low-yield, trellised vineyards in and around Stellenbosch, including Jonkershoek, Stellenbosch Kloof, Koelenhof, Helderberg and Polkadraai. The average age of the vineyards at the time of harvesting was 19 years.

about the harvest: The grapes were handpicked from mid-February to mid-March at from 22Â° to 24,5Â° Balling.

in the cellar : Each vineyard was individually vinified. Just over half the intake (55%) was fermented in mostly new small oak at between 19Â° and 24Â°C. The balance was fermented in stainless steel tanks at between 13Â° and 15Â°C. In both instances, the wine was left on the lees for 9 months.