

Zonnebloem Semillon Limited Edition 2007

2008 International Wine & Spirit Competition - Silver

2008 Old Mutual Trophy Wine Show - Trophy: Best Semillon and Best White Wine Overall (96/100)

Veritas 2007 - Gold Medal

2007 Michelangelo International Wine Awards - Silver Medal

Colour: Clear and bright with a greenish tint.

Bouquet: Ample asparagus and passion fruit aromas with a touch of dustiness.

Taste: Complex and full-bodied with a creamy texture and an explosion of green pepper, passion fruit and pineapple with the dustiness that follows through to the palate.

The winemaker suggests serving this wine chilled with chicken, goose or vegetable pâtés or shellfish.

variety : Semillon | 100% Semillon

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.42 ta : 6.63 g/l

type : White **style :** Dry

pack : Bottle **closure :** Cork

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in the vineyard : The grapes were sourced from bush vines growing on the cool slopes of the Perdeberg. The low yield ensured very concentrated flavours in the berries. The vines are grown on westerly slopes on medium deep shale, granite and sandstone soils. Occasional irrigation was practiced.

about the harvest: The grapes were carefully harvested by hand at the end of February at 23° Balling.

