

Zonnebloem Chardonnay 2006

Veritas 2007 - Bronze

Colour: Straw coloured.

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 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 : 13.98 % vol rs : 4.0 g/l pH : 3.47 ta : 6.38 g/l

type : White wooded

pack : Bottle closure : Cork

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in the vineyard : In keeping with the Zonnebloem tradition dating back to the early 18th century, the greater part of the grapes sourced for these time-honoured wines come from vineyards tended by wine farmers who have been producing grapes for Zonnebloem for over three generations. Produced at the Adam Tas cellar in Stellenbosch, current Zonnebloem vintages are styled to be accessible and easy to drink, with a soft palate but structured to show varietal character, and in the case of the reds, to last for five to 10 years.

The vineyards (viticulturist: Henk van Graan)

The grapes were sourced from low-yield, trellised vineyards in and around Stellenbosch, including Jonkershoek, Stellenbosch Kloof, Koelenhof, Helderberg, Polkadraai as well as Malmesbury. 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 22Å° to 24,5Å° Balling.

