

Zonnebloem Viognier 2007

Colour: Pale golden colour with hints of green.

Bouquet: Rich and complex aromas of orange blossoms, apricots and mint.

Taste: Hints of vanilla and sweet wood spices with a lingering creamy aftertaste.

The winemaker recommends enjoying this wine chilled on its own or with spicy foods such as curries and Thai dishes as well as seafood.

variety : Viognier | 100% Viognier

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 14.20 % vol rs : 2.40 g/l pH : 3.48 ta : 6.62 g/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle **closure** : Screwcap

2009 Decanter World Wine Awards - Commended

in the vineyard : The vineyards (viticulturist: Henk van Graan)

The grapes for this wine were handpicked from vineyards growing in the Stellenbosch and Wellington areas. The vines are all trellised and only received irrigation when it was needed. Selecting grapes from these two specific areas resulted in a good combination of sugar levels, fullness and flavour profiles.

about the harvest: The grapes were harvested at between 22° and 24° Balling.

in the cellar : The Winemaking (Winemaker: Deon Boshoff)

After harvesting the grapes were fermented on French oak chips in a stainless steel tank at 15° C. After fermentation, the wine was left on the lees and stirred regularly to contribute to the fullness of the wine on the palate.

