

Zonnebloem Semillon Limited Edition 2008

Colour: Clear and bright with a greenish, golden tint.

Bouquet: Ample asparagus green fig aromas with a touch of grassiness.

Taste: Complex and full-bodied with a creamy texture and cut grass, green pepper flavours that follow through to the palate.

The winemaker suggests serving this wine chilled with chicken or vegetable pÃ©tÃ© or shellfish.

variety : Semillon | 100% Semillon

winery : Zonnebloem Wines

winemaker : Deon Boshoff

wine of origin : Coastal

analysis : alc : 13.7 % vol rs : 1.5 g/l pH : 3.45 ta : 7.0 g/l

type : White **style** : Dry **body** : Full **taste** : Mineral

pack : Bottle **closure** : Cork

in the vineyard : The grapes were sourced from bush vines growing in the Perdeberg area. 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 23Â° Balling.

in the cellar : In the cellar, the grapes were fermented in a single stainless steel tank at 13Â° C. After fermentation the wine was left on the primary lees and stirred occasionally to enhance the complexity on the palate.

