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Zonnebloem Chardonnay 2009

Colour: Straw coloured with golden specs.
Bouquet: Lime, citrus and marmalade with hints of vanilla oak.
Taste: Mouth filling and round with citrus fruit flavours and vanilla 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 :** 13.0 % vol **rs :** 2.1 g/l **ta :** 6.8 g/l
type : White **wooded**
pack : Bottle **closure :** Cork

in the vineyard : viticulturist: Henk van Graan
The grapes were sourced from low-yielding, 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 22Â° to 24,5Â° Balling.

in the cellar : Background
Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

winemaker: Deon Boshoff
Each vineyard was individually vinified. About 90% of the intake was fermented in small oak barrels (30% new, 30% second fill and 30% third fill) 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.