

## Zonnebloem Chenin Blanc Limited Edition 2009

Colour: Clear and brilliant with hints of green.

Bouquet: Prominent guava and pineapple flavours.

Taste: Complex and full-bodied with a creamy texture and an explosion of pineapple flavours on the palate.

The winemaker recommends enjoying the wine on its own or serve it with fish, white meats and salads.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Zonnebloem Wines

**winemaker** : Deon Boshoff

**wine of origin** : Darling

**analysis** : alc : 12.75 % vol    rs : 1.16 g/l    pH : 3.35    ta : 7.2 g/l

**type** : White    **body** : Full    **taste** : Fruity

**pack** : Bottle    **closure** : Cork

Michelangelo CCL International Wine Awards 2010: Gold Medal

### in the vineyard : 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. The Limited Edition is a collection of the finest Zonnebloem wines made in a particular vintage. Only select vineyard blocks and the best barrels are chosen for the Zonnebloem Limited Edition and the wines in the range will vary from vintage to vintage. This Limited Edition wine was handcrafted and slowly coaxed to perfection in the cellar allowing the grapes time to express their true character and optimal quality.

### The Vineyards (Viticulturist: Annelie Viljoen)

The grapes were sourced from trellised vineyards growing in the Darling region. The vineyards are grown on northern slopes on deep rich soils and are managed under dryland conditions, thus no irrigation was applied. The vines produced a yield of about 8 t/ha.

**about the harvest**: The grapes were harvested by hand at 22.5° - 23° Balling at the beginning of March

**in the cellar** : The grapes received no skin contact in the cellar. The wine was fermented cold to preserve the fruit flavours and after fermentation it was left on the fine lees for 3 months to enhance texture and flavour. This wine received no wood treatment.

