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Zonnebloem Chardonnay 2010

Colour:Straw with golden specs.
Bouquet:Lime and citrus with a delicate minerality and hints of vanilla oak in the background.
Palate:Elegant mouthfeel with lots of citrus fruit flavours and lingering aftertaste of smooth vanilla wood spices.

Enjoy 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 : Elize Coetzee
wine of origin : Coastal
analysis : **alc :** 13.14 % vol **rs :** 2.07 g/l **pH :** 3.4 **ta :** 6.27 g/l
type : White **style :** Dry **wooded**
pack : Bottle **closure :** Screwcap

in the vineyard : **viticulturist: Annelie Viljoen**
The grapes were sourced from low-yielding, trellised vineyards in and around Stellenbosch, including Jonkershoek, Stellenbosch Kloof, Koelenhof, Helderberg and Polkadraai as well as Malmesbury. The average age of the vineyards at the time of harvesting was 20 years.

about the harvest: The grapes were harvested by hand from mid-February to mid-March at between 22° and 24,5° 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: Elize Coetzee
Each vineyard was vinified individually. About 15% was fermented in small oak barrels (10% new, 45% second- ill and 45% third-fill) at between 19° and 24° C. The balance was fermented in stainless steel tanks at between 13° and 15°C. In both instances, the wine was left on the lees for 7 months..