

Zonnebloem Chardonnay 2000

A rich wine with a comfortable balance of fruit and wood. The wood adds to its complexity and drinkability, although not dominating the fruit or varietal character. Serve with creamy soups, cheeses, pastas, fish, oysters and white meat.

variety : Chardonnay | Chardonnay 100%

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 13.73 % vol rs : 2.0 g/l pH : 3.6 ta : 5.52 g/l fso2 : 45 mg/l

ageing : Drink now, but can be matured for up to 2 years.

in the vineyard : We use cooler, higher, southwest facing slopes, with high potential soils for our Chardonnay. The vines are trellised and over ten years old, with balanced growth. From the more elevated vineyards, we are looking for grapes that will give us ripe fruit tannins and the correct sugar/acid combination.

about the harvest: We picked with sugars at 23.5 - 25.0^{°B}, acid at 7.0 - 9.0 g/L and pH at 3.0 - 3.4.

in the cellar : After crushing, 6 hours of skin contact was allowed. After careful pressing, the free-run juice was inoculated with selected yeasts. After the start of fermentation, the juice is racked off into new 300l French Oak barrels. The wine is then stirred every 2 weeks and left in barrels for 6 months. It is then blended, filtered, stabilised and bottled.

50% of the wine is wooded and completed malo-lactic fermentation, resulting in a buttery, complex style. The balance is fresh, with upfront tropical fruit and citrus. The wine is drinking very well now, however has good maturation potential.

