

Zonnebloem Limited Edition Semillon 2011

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

Bouquet: A profusion of tropical fruit and asparagus aromas with a touch of grassiness.

Palate: Complex and full-bodied with a creamy texture. The flavours picked up in the bouquet follow through onto the palate and linger long on aftertaste.

Enjoy this wine slightly chilled on its own, or with shellfish, chicken or vegetable pâté.

variety : Semillon | 100% Semillon

winery : Zonnebloem Wines

winemaker : Elize Coetzee

wine of origin : Coastal

analysis : alc : 13.26 % vol rs : 1.77 g/l pH : 3.26 ta : 6.41 g/l

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

pack : Bottle **closure** : Cork

Old Mutual Trophy Wine Awards 2013 - Bronze

International Wine Challenge 2012 - Silver

in the vineyard : The grapes were sourced from bush vines in the Perdeberg area. A low yield ensured very concentrated flavours in the berries. The vines are grown on slopes facing in a westerly direction, in medium deep shale, granite and sandstone soils. Vines were irrigated only when necessary.

about the harvest: The grapes were harvested by hand at 23° Balling in mid-February.

in the cellar : In the cellar, the grapes were fermented in a single stainless steel tank at 13.5°C. After fermentation the wine was left on the primary lees and stirred occasionally to enhance the complexity on the palate.

Cellarmaster: Deon Boshoff

