

Zonnebloem Viognier 2012

Colour: Pale golden colour with hints of green.

Bouquet: Rich and complex aromas of apricots and peaches with a definite minerality coming through.

Palate: Lots of apricot and peach flavours with a hint of wood, contributing to the spiciness, and a creamy aftertaste.

Enjoy this wine slightly chilled on its own, or with seafood, curries, Thai food and other spicy dishes.

variety : Viognier | 100% Viognier

winery : Zonnebloem Wines

winemaker : Elize Coetzee

wine of origin :

analysis : alc : 14.21 % vol rs : 2.06 g/l pH : 3.27 ta : 6.25 g/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant

pack : Bottle **size** : 0 **closure** : Screwcap

in the vineyard : Background

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe. Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record on local wine shows and also won several important export contracts.

As in earlier days, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

This wine is made entirely from Viognier grapes.

Vineyard (viticulturist: Annelie Viljoen)

The grapes were sourced from vineyards in the Bottelary Hills, Stellenbosch area. The vines are trellised and only received irrigation when needed.

about the harvest: The grapes were harvested by hand at 24° Balling

in the cellar : It was fermented on French oak segments in an individual stainless steel tank at 15°C. After fermentation the wine was left on the gross lees and stirred regularly to add to the fullness of the wine on the palate.

