

Zonnebloem Chardonnay 2012

Colour: Straw with golden specs.

Bouquet: Lime and citrus with a delicate minerality and hints of vanilla oak in the background.

Palate: An abundance of lime and citrus fruit flavours complemented by smooth vanilla wood spice and a well-balanced, lingering aftertaste.

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 : 13.55 % vol rs : 2.40 g/l ta : 6.05 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Screwcap

Decanter World Wine Awards 2013 - Commended Medal

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.

The wine is made entirely from Chardonnay grapes.

Vineyards (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 from the Malmesbury and Darling areas. The vines were 15 to 20 years old at the time of harvesting.

about the harvest: The grapes were harvested by hand at 22° to 24° Balling from mid-February to the beginning of March.

in the cellar : Each vineyard was separately vinified. Approximately 70% of the juice was fermented on wood segments and staves in stainless steel tanks at 13° to 16°C. The balance was fermented, without any wood, in stainless steel tanks at 13° to 15°C. In both instances, the wine was left on the lees for seven months.

