

## Zonnebloem Limited Edition Semillon 2013

Colour: Green with golden tints. Bouquet: Tropical fruit and asparagus aromas with just a hint of grassiness. Palate: Complex and full bodied taste with a creamy texture that lingers on after every sip.

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 :**

**analysis :** alc : 13.66 % vol    rs : 1.80 g/l    pH : 3.35    ta : 6.00 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

### Crafting Contemporary Classics

South African wines so often tread the line between the old world and the new and for Zonnebloem's range of award winning wines, this balance between classic and contemporary is ever present. Zonnebloem is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms that produce our grapes who use the earth as their canvas to create the fruit which lends our wines their rich, distinctive character; to the winemakers who use the skills they have learned and developed over decades to create the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

### A CULTURE OF EXCELLENCE

Zonnebloem has a storied history going back to the establishment of the original estate in 1692, but the true story of Zonnebloem Wines starts in 1856 when the original estate was divided between the sons of Petrus Malherbe. One of his sons named his portion Zonnebloem. The farm was later purchased by the Furter family and in 1940 Frederik Furter's granddaughter Marie took over winemaking at the estate and met with almost instant success winning three trophies at the prestigious Cape Wine Show. She went on to repeat this feat a further three times. It is stories like this that inspire us, and it is why we strive to seek out and recognise excellence in craftsmanship wherever we may find it, because what is excellent today, would have been excellent in the past and will still be considered excellent tomorrow.

### in the vineyard : *Annelie Viljoen (Viticulturnist)*

The grapes were sourced from low yielding bush vines in the Perdeberg area to ensure concentrated flavours in the berries. The vines are grown on slopes facing in a westerly direction, in medium deep shale, granite and sandstone soils and irrigated only when necessary.

**about the harvest:** Harvested by hand in mid-February at 23° Balling.

### in the cellar : *Deon Boshoff (Cellar Master) / Elize Coetzee (Winemaker)*

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.

