

Place in the Sun Unwooded Chardonnay 2013

Colour: Clear and bright with a golden hue.

Bouquet: Upfront citrus aromas.

Palate: A well-balanced, soft and easy-drinking wine with an abundance of pear and stone-fruit flavours.

Serve with fresh oysters, steak tartare and poultry dishes.

variety : Chardonnay | 100% Chardonnay

winery : Place in the Sun

winemaker : Deon Boshoff

wine of origin : Western Cape

analysis : alc : 13.50 % vol rs : 3.99 g/l pH : 3.39 ta : 6.48 g/l

type : White **body :** Soft **taste :** Fruity

pack : Bottle **size :** 750ml **closure :** Screwcap

Actively contributing to South Africa's social transformation

Label

The label represents the rays of the sun and is both a metaphorical and literal reference to the sun and its empowering properties. It is an invitation to embrace the warmth of South Africa with over 300 days of pure African sunlight. You'll find it in the people and the wide open landscapes, in the colours and the textures, in the music and the movement.

Brand background

Place in the Sun is a relatively new range of wines from Zonnebloem, one of South Africa's most respected and longest-established names in wine. Grapes are sourced from the country's premier wine-growing regions, certified by FLO-CERT under the Fair Label Organisation (FLO) Standards that form part of Fairtrade.

The wines in the range are crafted to the same meticulous standards for which Zonnebloem is internationally renowned. They are bold and rich in varietal character but easy to drink, refreshing and soft on the palate.

in the vineyard : Trellised vineyards in the Cape's prime growing areas are cooled by False Bay sea breezes during the summer, helping to slow down ripening and concentrate fruit flavours. Grapes are hand-picked and delivered to the cellar, where they are handled very gently to preserve inherent fruit flavours.

about the harvest: The grapes were picked at 22° - 23° Balling.

in the cellar : After pressing, the clean juice was fermented in stainless steel tanks at 14° and 16° C for about 14 days. The wine was left on the lees for another 30 days before bottling.

