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Zonnebloem Chardonnay 2014



Colour Clear with hints of straw.
Bouquet Base of citrus with a burst of tangerine and lime.
Palate Elegant minerality with subtle vanilla oak spice and a lean, refreshing lime aftertaste.

Enjoy this wine slightly chilled on its own, or with fresh salads, seafood, fish or chicken dishes prepared with cream-based sauces.

variety : Chardonnay | 100% Chardonnay
winery : Zonnebloem Wines
winemaker : Elize Coetzee
wine of origin : Stellenbosch
analysis : **alc :** 13.49 % vol **rs :** 2.91 g/l **pH :** 3.41 **ta :** 6.44 g/l
type : White **style :** Dry **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

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 stands for craftsmanship in all its forms. It is at the heart of the winemaking process, from the estates 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 wines that possess the potential to become modern classics.

A Culture of Excellence
Zonnebloem's illustrious history goes back to 1692 when the farm, which would later become Zonnebloem, was first established in Simondium. In 1856 the original farm was divided between the sons of Petrus Malherbe. His son Willem named his portion Zonnebloem. The farm was later bought by the Furter family and in 1940 Marie Furter, South Africa's first female winemaker, took home three trophies at the prestigious Cape Wine Show, a feat she repeated a further three times. In 1943 the farm was passed to the De Villiers family who applied their family crest to the wine. John De Villiers continued to win acclaim locally and abroad, which culminated in Zonnebloem's Cabernet Sauvignon being selected as an official wine for the British Royal Family's visit in 1947. In 1963, winemaking was taken over by Distell, who applied modern methods and techniques to take Zonnebloem to new heights.

in the vineyard : *Annelie Viljoen (Viticulturist)*
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: *Deon Boshoff (Cellar Master) / Elize Coetzee (Winemaker)*
The grapes were harvested by hand at 22° to 24° Balling from mid-February to the beginning of March. Each vineyard was separately vinified.

in the cellar : 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.