

Zonnebloem Limited Edition Semillon 2007

Colour: Clear and bright with a greenish tint.

Bouquet: A profusion of passion fruit and asparagus aromas with a touch of dustiness.

Palate: Complex and full-bodied with a creamy texture and an explosion of green pepper, passion fruit and pineapple with the dustiness that follows through to the palate.

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 : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.75 g/l pH : 3.42 ta : 6.63 g/l

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

pack : Bottle size : 750ml closure : Cork

Veritas Wine Awards 2016 - Gold

Old Mutual Trophy Wine Awards 2013 - Bronze

International Wine Challenge 2012 - Silver

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 at local wine shows and also won several important export contracts.

As in earlier years, 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 ten years.

This wine is made entirely from Sémillon grapes.

in the vineyard : (*Viticulturist: Henk van Graan*) The grapes were sourced from bush vines in the Perdeberg area. A low yield ensured very concentrated flavours in the berries. The vines are grown on slopes facing in a westerly direction, in medium deep shale, granite and sandstone soils. Vines were irrigated only when necessary.

about the harvest: The grapes were harvested by hand at 23° Balling in mid-February.

in the cellar : In the cellar, 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 (*Winemaker: Deon Boshoff*).



Zonnebloem Wines

Stellenbosch

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