

## Zonnebloem Chardonnay 2017

Colour: Clear with hints of straw gold and a slight green tint.

Bouquet: Base of lemon and limes, with hints of tropical fruit and subtle vanilla undertones.

Palate: Elegant white peach, with a harmoniously integrated full palate, supported by a flinty and zesty back component, which rounds off the wine.

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 : 13.61 % vol    rs : 2.0 g/l    pH : 3.28    ta : 6.42 g/l

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

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

Some things never go out of fashion, like time-honoured techniques, craftsmanship and attention-to-detail. This is what you'll discover in every bottle of Zonnebloem.

Since 1856 Zonnebloem has been crafting classic award winning wines. Our grapes are sourced from Stellenbosch, a classic wine growing region in South Africa, which enables us to continue producing wines of unwavering substance and quality.

**in the vineyard :** THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The grapes were sourced from low yielding, trellised vineyards in and around Stellenbosch, including Jonkershoek, Stellenbosch Kloof, Koelenhof, and Helderberg.

**about the harvest:** The grapes were harvested by hand between 22° and 24.5° Balling throughout February.

**in the cellar :** THE CRAFT OF VINICULTURE

Elize Coetzee (Cellar Master ) / John November (Wine maker) Each vineyard was separately vinified. Approximately 80% of the juice was fermented on wood at 14° to 16°C. The balance was fermented, without any wood, in stainless steel tanks at 14° to 16°C. In both instances, the wine was left on the lees for seven months.

