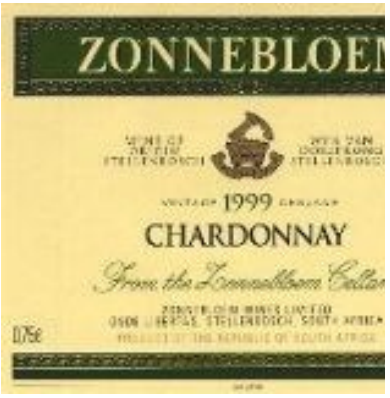
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Zonnebloem Chardonnay 1999



50% of the wine is wooded and completed malo-lactic fermentation, resulting in a buttery, complex style. The balance is fresh, with upfront tropical fruit and citrus. I am looking for rich wine with a comfortable balance of fruit and wood. The wood adds to its complexity and drinkability, although not dominating the fruit or varietal character.
The wine is drinking very well now, however has good maturation potential. Serve with creamy soups, cheeses, fish, oysters or white meat.

variety : Chardonnay | Chardonnay
winery : Zonnebloem Wines
winemaker : Rasvan Macici
wine of origin : Coastal
analysis : **alc :** 13.5 % vol **rs :** 1.96 g/l **pH :** 3.4 **ta :** 5.7 g/l

ageing : The wine is drinking very well now, however has good maturation potential.

in the cellar : After crushing, 6 hours of skin contact was allowed. After careful pressing, the free-run juice was inoculated with selected yeasts. After the start of fermentation, the juice is racked off into new 300 litre French Oak barrels. The wine is then stirred every 2 weeks and left in barrels for 6 months. It is then blended, filtered, stabilised and bottled.