

Zonnebloem Chardonnay 2003

Michelangelo Awards 2005 - Silver Medal
International Wine Challenge 2005 - Bronze

Winemaker Louw Engelbrecht describes this straw-coloured wine with a tinge of gold as showing marmalade and toast on the nose. Its flavours, however, show minor notes of citrus. Instead peach and pear come to the fore, backed by toastiness from barrel fermentation and ageing in wood.

He recommends enjoying this wine, very slightly chilled, on its own or with chicken and fish dishes, with delicately spiced or fruit-based sauces.

variety : Chardonnay | 100% Chardonnay

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 13.9 % vol rs : 3.0 g/l pH : 3.39 ta : 5.93 g/l

type : White

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in the vineyard : Grapes for this wine were sourced from low-yield, trellised vineyards in and around Stellenbosch, including Jonkershoek, Stellenbosch Kloof, Koelenhof, Brandwacht, Helderberg and Polkadraai. All these vineyards received supplementary irrigation.

about the harvest: The grapes were harvested between mid-February and very early March. Picked at between 22,5° and 25° Balling, on taste, backed up by chemical analysis, they were physiologically ripe with prominent varietal flavours but still firm.

in the cellar : Each vineyard was individually vinified. Just over half the intake (54%) was fermented in mostly new small oak at between 22°C and 30°C, for between 2 and 4 weeks. The balance was fermented in stainless steel tanks at between 13°C and 15°C for seven days. In both instances, the wine was left on the lees for 6,5 months.

