

LTD. ED. CHEVIN BLANC 2011

This wine is made entirely from Chenin blanc grapes.

THE CRAFT OF VITICULTURE

Annelie Viljoen (Viticulturist) The grapes were sourced from trellised vineyards in the Darling region. The dryland, unirrigated vineyards grow on northern-facing slopes in deep rich soils and produced a yield of around 8 tons per hectare.

THE CRAFT OF VINICULTURE

Deon Boshoff (Cellar Master) / Elize Coetzee (Winemaker) The grapes were harvested by hand at 24° Balling at the end of February. The fruit received no skin contact in the cellar and was fermented in stainless steel tanks at 13° to 15°C. After fermentation the wine was left on the fine lees for three months to enhance texture and flavour. This wine received no wood treatment.

THE WINE

Colour Clear and brilliant with hints of green.

Bouquet An abundance of tropical fruit and green apple aromas.

Palate Complex and full-bodied with a creamy texture and an explosion of green apple in the mouth.

FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with white meat dishes, fresh seafood and salads.

CHEMICAL ANALYSIS

Alcohol 14,25% by volume **Residual sugar** 2,15 g/l **Total acidity** 6,40 g/l **pH** 3,27

Since 1856 Zonnebloem has been creating wines that speak to the values of fine craftsmanship. Our award-winning range combines the best of the old and new worlds to ensure that every bottle becomes a modern classic.



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 is a brand that stands for craftsmanship in all its forms. After all craft is at the heart of the winemaking process, from the farms 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 the rich varietals and blends that make up the Zonnebloem staple. Our commitment to craft doesn't end with the bottled product, Zonnebloem invests in craftsmen and artisans to ensure that every bottle is presented, and enjoyed, in a way that speaks to the craft that went into its creation.

A CULTURE OF EXCELLENCE

Zonnebloem has a storied history going back to the establishment of the original estate in 1692, but the true story of Zonnebloem Wines starts in 1856 when the original estate was divided between the sons of Petrus Malherbe. One of his sons named his portion Zonnebloem. The farm was later purchased by the Furter family and in 1940 Frederik Furter's granddaughter Marie took over winemaking at the estate and met with almost instant success winning three trophies at the prestigious Cape Wine Show. She went on to repeat this feat a further three times. It is stories like this that inspire us, and it is why we strive to seek out and recognise excellence in craftsmanship wherever we may find it, because what is excellent today, would have been excellent in the past and will still be considered excellent tomorrow.