



ZONNEBLOEM

# CHARDONNAY

## 2019

### 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.

### THE CRAFT OF VINICULTURE

*Elize Coetzee (Cellar Master) / Kelly-Marie Jacobs (Winemaker)*

The grapes were harvested by hand between 22° and 24.5° balling throughout February. 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, as well. In both instances, the wine was left on the lees for seven months.

### THE WINE

*Colour* Clear with slightly golden hues and an inviting and vibrant green tint.

*Bouquet* Base of lemon and limes, with subtle peach and blood orange aromas – The slight oakiness acts as a platform to lift the before mentioned aroma profile.

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

### FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with fresh salads, seafood, fish or chicken dishes prepared with cream-based sauces.

### CHEMICAL ANALYSIS

*Alcohol* 12.51 % by volume *Residual sugar* 2.36 g/l

*Total acidity* 6.54 g/l *pH* 3.3 g/l



### KEEP IT CLASSIC, KEEP IT ZONNEBLOEM

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.