

CHARDONNAY 2023

THE CRAFT OF VITICULTURE

Isabel Habets (Viticulturist) The grapes were sourced from lowyielding, 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 hand harvested and picked at optimum ripeness. After crushing and destemming, the clarified juice was transferred to stainless steel tanks for fermentation. A selection of wood alternatives and yeast strains was utilised in order to give rise to wines that are complex in terms of their aromatic and flavour profiles, while still allowing the character of the Chardonnay grape to prevail throughout the winemaking process.

THE WINE

Colour Brilliantly clear, with hues of gold and lime green Bouquet Layered notes of nectarines, white peaches, nutmeg and oak. Palate The palate is refined and elegant, offering a balance between fruit and oak, with a lingering and finessed finish.

FOOD PAIRING

Enjoy this wine slightly chilled on its own, or with mild, buttery, and creamy dishes such as eggs benedict and chicken casseroles, as well as sharp cheeses, charcuterie boards, and rich vegetables such as pumpkin and butternut.

CHEMICAL ANALYSIS

Alcohol 13.80% by volume Residual sugar 1.73 g/l Total acidity 6.53 g/1 pH 3.44 g/1

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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.