



# ZONNEBLOEM

## ZONNEBLOEM LIMITED EDITION CHENIN BLANC 2011 BACKGROUND

Zonnebloem is a long-established leader in South African winemaking with a history dating back to the late 17th century and a reputation for honouring tradition in the way its wines are made.

The Stellenbosch farm, Kunneburg, from which Zonnebloem as a separate farm originated, was transferred to Willem van der Merwe in 1692 by Governor Simon van der Stel. After changing hands over several generations, in 1856, the owner at the time, Petrus Jacobus Malherbe divided the farm between his two sons, Daniël Francois Malherbe and Willem Andries Malherbe.

Willem named his portion Zonnebloem. In 1893, the farm was bought by the Furter family and over three generations established an award-winning track record at local wine shows and also won several important export contracts.

As in earlier years, nothing is rushed at Zonnebloem and each wine is allowed to take its time, from the growing of the fruit to its vinification to produce generous-bodied flavours rich in varietal expression. Zonnebloem wines are accessibly styled with a soft palate, and in the case of the reds, structured to last five to 10 years.

This wine is made entirely from Chenin Blanc grapes.

### VINEYARDS (viticulturist: Annelie Viljoen)

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

### WINEMAKING

(cellarmaster: Deon Boshoff, winemaker: Elize Coetzee)

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.

### WINEMAKER'S COMMENTS

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: 2.15g/l  
Total acidity: 6.40g/l  
pH: 3.27

