

## Zonnebloem Premier Grand Cru 2005

Colour: Pale white with a green tinge.

Bouquet: Aromas of tropical fruit with a peach like background.

Taste: Fresh and fruity on the palate with a crisp acidity and a lingering aftertaste.

The winemaker suggests enjoying this summer wine on its own or with rich seafood and poultry dishes.

**variety** : Chenin Blanc | 50% Chenin Blanc, 50% Colombard

**winery** : Zonnebloem Wines

**winemaker** : Louw Engelbrecht

**wine of origin** : Coastal

**analysis** : **alc** : 12.5 % vol **rs** : 2.4 g/l **pH** : 3.32 **ta** : 6.5 g/l

**type** : White **style** : Dry **body** : Light **taste** : Fruity

**pack** : Bottle

**in the vineyard** : The Chenin Blanc grapes, planted between 1990 and 1998, were sourced from vineyards in the Windmeul, Worcester and Robertson areas. These vineyards range from 50m to 80m in altitude. The Colombard grapes sourced from vineyards in the Nuy area were planted in 1985 and range between 60m to 100m altitudes.

**about the harvest**: The grapes were harvested by hand in mid-March at 21,5Â° Balling.

