

Zonnebloem Premier Grand Cru 2006

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 : Deon Boshoff

wine of origin : Coastal

analysis : **alc** : 13.6 % vol **rs** : 4.7 g/l **pH** : 3.4 **ta** : 6.2 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 February at 22.5° Balling.

in the cellar : The juice received no skin contact and fermented cold in stainless steel tanks at 13°C for 7 days.

