

## Zonnebloem Premier Grand Cru 2007

Colour: Pale white with a green tinge.

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

Taste: Fresh and fruity on the palate, medium bodied 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 :**

**analysis :** alc : 11.5 % vol    rs : 3.5 g/l    pH : 3.4    ta : 6.5 g/l

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

**pack :** Bottle    **size :** 0    **closure :** Cork

**in the vineyard :** Since the early 18th century, Zonnebloem has been a leader in the time-honoured craft of winemaking. Today this tradition lives on from the vineyards, tended by the same families for over three generations, to the meticulous craftsmanship in the cellar. This care and attention have resulted in range of great wines nurtured, handcrafted and slowly coaxed to perfection, until they are released at optimum quality. These full-bodied wines are well-structured to show varietal character with rich, robust flavours, yet remain accessible and easy to drink with a soft palate, and in the case of the reds, to last for five to 10 years.

**The vineyards (viticulturist: Henk van Graan)**

The Chenin Blanc grapes, planted from 1990 to 1998, were sourced from vineyards in the Windmeul, Worcester and Robertson areas, ranging in altitudes from 50m to 80m. The Colombard grapes, planted in 1985, were sourced from vineyards in the Nuy area, ranging in altitudes from 60m to 100m.

**about the harvest:** The grapes were harvested by hand early February at 21.5Å° Balling.

