

## Zonnebloem Premier Grand Cru 2001

Made from equal parts of Chenin Blanc and Colombar, it is dry in character but easy to drink with a lively, lemon tang. It is a good partner to rich seafood and poultry dishes. It is also an excellent summer sipping wine.

**variety :** Chenin Blanc | Chenin Blanc, Colombar

**winery :** Zonnebloem Wines

**winemaker :** Louw Engelbrecht

**wine of origin :** Coastal

**analysis :** alc : 11.9 % vol   rs : 2 g/l   pH : 3.4   ta : 6.2 g/l

**in the vineyard :** The Chenin Blanc vineyards are from the Windmeul area. The vineyards were mostly trellised on a Perold system. The Colombar vineyards are in the McGregor area.

**about the harvest:** The Chenin Blanc was harvested in the Windmeul area at 22° Balling. The vineyards were mostly trellised on a Perold system. The Colombar was harvested at 21,5° Balling in the McGregor area.

**in the cellar :** Fermentation took place at 15°C in stainless steel tanks. No skin contact was given, and the wine was taken off the lees immediately after fermentation, filtered and blended.

