

## Zonnebloem Premier Grand Cru 1998

Our Chenin Blanc/Colombar has a forward fruity nose of gooseberries, guavas and tropical fruit, with a balanced, crisp, clean acid. Food suggestions - Fish, salads and seafood.

**variety :** | Blend

**winery :** Zonnebloem Wines

**winemaker :** Rasvan Macici

**wine of origin :** Coastal

**analysis :** alc : 12.28 % vol    rs : 1.6 g/l    pH : 3.41    ta : 6.76 g/l

**ageing :** Drink current vintage, do not age

**in the cellar :** Our blend of 50% Chenin Blanc and 50% Colombar has a forward fruity nose of gooseberries, guavas and tropical fruit, with a balanced, crisp, clean acid.

