

## Zonnebloem Rhine Riesling 1998

Our Rhine Riesling is made in a reductive style and shows typical varietal flavours. It's slightly off-dry with floral fruits being balanced with the acids. Food suggestions - Curries and heavier or spicy foods.

**variety :** Weisser Riesling | Rhine Riesling

**winery :** Zonnebloem Wines

**winemaker :** Rasvan Macici

**wine of origin :** Coastal

**analysis :** alc : 13.19 % vol   rs : 8.2 g/l   pH : 3.38   ta : 5.9 g/l

**ageing :** Can gain in complexity with ageing.

**in the cellar :** It is slightly off-dry with floral fruits being balanced with the acids.

