

Zonnebloem Special Late Harvest 1998

SOLD OUT

The wine shows a perfect balance of apple, peaches, pineapple and a serious dose of botrytis. The good ripeness allowed a 44g/l residual sugar with good acidity and a fresh finish.

variety : Chenin Blanc | Chenin Blanc (Steen)

winery : Zonnebloem Wines

winemaker : Rasvan Macici

wine of origin : Coastal

analysis : alc : 12.61 % vol rs : 4.0 g/l pH : 3.46 ta : 5.75 g/l so2 : 43 mg/l fso2 : 180 mg/l

ageing : Drink well now, or can gain complexity from ageing.

in the cellar : After picking, the grapes are crushed and 6 hours of skin contact allowed. Pressing follows and the free juice inoculated with carefully selected yeasts and controlled fermentation.

