

Zonnebloem Premier Grand Cru 2004

Winemaker Louw Engelbrecht describes this is a light-bodied easy-drinking wine with a strong guava and peach presence on the nose, crisp acidity and a fresh lingering aftertaste.

It is a good partner to rich seafood and poultry dishes.

variety : Chenin Blanc | Chenin Blanc, Colombard

winery : Zonnebloem Wines

winemaker : Louw Engelbrecht

wine of origin : Coastal

analysis : alc : 12.4 % vol rs : 1.7 g/l pH : 3.28 ta : 6.0 g/l

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

pack : Bottle

about the harvest: The Chenin Blanc was harvested from vineyards in Windmeul, Worcester and Darling and the Colombard from vineyards in the McGregor area. The wine is made from equal parts of Chenin Blanc and Colombard. The grapes were hand-harvested at 21,5Å° Balling.

in the cellar : The juice received no skin contact and was fermented cold in stainless steel tanks at 15Å°C.

