

Zandvliet Chardonnay 2006

Medley of aromas – grapefruit, peaches, subtle oak and a hint of toffees. Fruit flavours and marmalade, very beautifully integrated with oakiness on the palate – appealing rather than dominating – exiting in a long, full aftertaste. Typical Zandvliet Chardonnay, reflecting our unique limestone-rich terroir.

Versatile wine to enjoy with almost any food. Especially good with cheese platters, cheese soufflés.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 3.01 g/l ta : 5.8 g/l

type : White **wooded**

pack : Bottle **closure :** Cork

