

Zandvliet Chardonnay 2007

Colour: Pale straw.

Bouquet: Medley of aromas: grapefruit, peaches, subtle oak and a hint of toffees.

Palate: Fruit flavours and marmalade very beautifully integrated with appealing oakiness - not 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 salmon, cheese platters, soufflés.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 1.90 g/l pH : 3.5 ta : 5.7 g/l

type : White **style :** Dry **wooded**

pack : Bottle **closure :** Cork

about the harvest: Harvested by hand at 24.0° B with an average yield of 8 tons/ha.

in the cellar : 30% barrel fermented in 300 litre new French oak.

