

Zandvliet Unwooded Chardonnay 2008

Colour: Light straw.

Nose: Subtropical fruit aromas, with orange zest and ripe figs.

Taste: Complex mouthfilling flavours, showing integrated, persistent fruit of mandarin and lemons.

Enjoy with fresh fish, white meats, pastas, pizzas.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2.2 g/l pH : 3.6 ta : 5.8 g/l

type : White **style :** Dry

pack : Bottle **closure :** Screwcap

about the harvest: Machine harvested during the day at an average of 23.5° B with an average yield of 8 ton/ha.

in the cellar : **Vinification:** 90 days 'sur lie'

