

Zandvliet Colombard / Sauvignon (Crème) 2009

Bouquet: Floral and sub-tropical fruits aromas.

Palate: Luscious fruit flavours. Excellent flavour / natural acid balance. Exceptionally smooth; easy-drinking. The ultimate quaffing wine. Ideal for pouring at functions as aperitif. Excellent value wine.

Excellent as aperitif. Good with salads, pizzas, wraps, sandwiches.

variety : Colombard | 80% Colombard 20% Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.5 g/l pH : 3.4 ta : 5.8 g/l

type : White **taste :** Fruity

pack : Bottle **closure :** Cork

about the harvest: Machine harvested at 22.5° B with an average yield of 12 - 14 tons/ha. Harvested by night.

in the cellar : Grapes are harvested at night when fully ripened, then crushed, destemmed and coldsoaked on skins for about 8 hours. Juice drawn off, settled, fermented. Kept on lees until bottling. Part of wine goes through malolactic.



Zandvliet Wine Estate

Robertson

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