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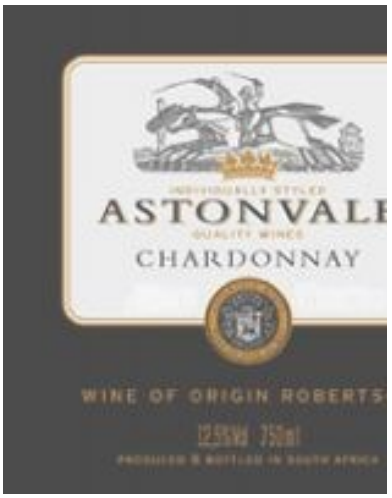
Zandvliet Astonvale Chardonnay 1999

This range has been discontinued.
Green-gold in colour, typical of an unwooded style of Chardonnay. Fresh aromas of citrus and tropical fruits. Rich lemony flavours; excellent, well-structured full-rounded palate with powerful and enduring citrus aftertaste. Superb drinking wine for all seasons when well chilled. Because of its richness, an excellent companion to all foods.



variety : Chardonnay | Chardonnay
winery : Zandvliet Wine Estate
winemaker : Paul de Wet
wine of origin : Robertson
analysis : **alc :** 13.5 % vol **rs :** 4.0 g/l **pH :** 3.26 **ta :** 6.3 g/l

in the cellar : Early season French variety, made world famous by the growers in Chablis in France. Perhaps the most versatile white winegrape variety, allowing many different styles and producing an array of flavours from toffee, butterscotch and nuts to citrus, pineapple and peach depending on the terroir. Production 70-100hl per hectare. Easy ripening. Definitive lemon and citrus flavours produced on Zandvlietâ€™s kalkveld terroir.

Cellaring
Night harvested by machine, always fully ripe. Skin contact at 3-5Â°C up to 36 hours depending on the health of the grapes. Fermented at 15Â°C. All wines undergo malolactic fermentation, with development on the lees for 90 days. No fermentation or ageing in oak.

Zandvliet Wine Estate

Robertson
023 615 1505
www.zandvliet.co.za