

Zandvliet Astonvale Colombar 1999

This range has been discontinued.

Pale straw colour with green undertones. Full-bodied, ripe pears and tropical fruit aromas and taste, yet lively with a full palate of flavour and lasting aftertaste.

variety : Colombar | Colombar

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.65 ta : 7.7 g/l

in the cellar : Late season French variety, initially introduced into Robertson area for brandy production. Strong grower, prolific; requires severe pruning and cropping to limit production to below 100hl per hectare. High natural percentage of malic acid in the grape. Makes easy-drinking wines with guava, pear and peach flavours.

Cellaring

Night harvested by machine preferably fully ripe.

Juice normally drawn off without delay, settled and fermented at 15°C. Some of these wines are allowed to undergo malolactic fermentation which enhances the shelf life of the wine.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za