

Zandvliet Astonvale CrÃme 1999

This range has been discontinued.

Straw coloured white wine with slight green tinge. Tropical fruit aromas, suggesting pears and litchies. Fruity, well structured palate with firm tropical fruit aftertaste. Slight grassiness. Excellent companion to fish, fowl, pastas and vegetarian dishes. Ideal picnic wine. Serve well chilled.

variety : | Blend

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.35 ta : 5.8 g/l

in the cellar : A blend of Colombard and Sauvignon Blanc. Colombard has proven to be one of the most versatile grapes for blending. Its richness and predominant fruit blends well with others like Chardonnay, Sauvignon and Semillon.

Cellaring

This blend is 80% Colombard with the Colombard undergoing complete or partial malo-lactic fermentation to round off the palate and to add to the richness of the blend. For extra smoothness and richness, the wine was developed on its lees for about two months, to ensure a creaminess that gives this wine its name.



Zandvliet Wine Estate

Robertson

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