

Zandvliet Estate Chardonnay 2009

Colour: Pale straw-gold

Bouquet: Aromas of peaches, cloves and honeysuckle. Nutty

Palate: Rich spicy, peachy flavours, coconut and vanilla

Appreciation: Enjoy this rich wine well chilled with fine dining Food P airing: A very versatile wine and can be enjoyed with a variety of foods - fish, pork, soufflés and cheese platters

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 14.3 % vol rs : 1.57 g/l pH : 3.4 ta : 5.8 g/l

type : White **style** : Dry **wooded**

pack : Bottle **closure** : Cork

John Platter: 4 Starts

ageing : Drink now to 2012

in the vineyard : Terroir

Slope: Very gently, southerly

Soil: Rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

about the harvest: Night harvested.

Yield: 8-10ton/ha

in the cellar : Maturation: 30% barrel fermented and matured for 3 months in 300l new French Oak

Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Decanted into barrels directly after yeast inoculation. Batonage for duration of barrel fermentation. Malolactic in barrels.

The Team

Winemaker: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za