

Zandvliet Le Bistro Crème 2010

Colour: Crisp White

Nose: Fresh & crispy nose of oranges, guava, dried pears with underlying grassy notes.

Palate: Crisp and dry, summery white wine with good balance of flavours and aromas. Pleasant juicy fruit tastes of oranges, guavas and dried pears. The ultimate quaffing wine.

Appreciation: Serve well chilled on its own or with food Food Pairing: Excellent as an aperitif. Good with salads, pizzas, wraps and sandwiches.

variety : Colombard | 80% Colombard 20% Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 2.45 g/l pH : 3.56 ta : 5.4 g/l

type : White

pack : Bottle **closure :** Screwcap

John Platter: 3 Stars (2009)

ageing : Drink now till end 2011

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: Grapes are harvested at night when fully ripened

Yield: 12-14 ton/ha

in the cellar : Grapes crushed, de-stemmed and cold soaked on skins for about 8 hours. Juice draw off, settled, fermented. Kept on lees until bottling.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za