

Zandvliet Le Bistro Unwooded Chardonnay 2010

Colour: Pale straw

Nose: Wild aromas of lemon, orange zest and dried nectarine

Palate: Lots of citrus on the palate, with all the flavours coming through from the aromas. Fresh natural acidity.

Appreciation: Serve well chilled; versatile aperitif and food wine Food Pairing: Excellent companion to white meats, pizzas, pastas and vegetarian dishes.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 1.95 g/l pH : 3.4 ta : 5.6 g/l

type : White

pack : Bottle **closure :** Screwcap

John Platter: 3½ Stars

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: Yield: 8-10ton/ha

in the cellar : Maturation: Unoaked; kept on lees for 3-4 months

Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Directly inoculated in stainless steel tanks. Weekly stirring of lees. Malolactic allowed.

The Team

Winemaker: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

