

Zandvliet My Best Friend White 2010

Colour: Pale straw

Nose: Rich scents of pear, Cape Gooseberries and lemongrass form the fragrant bouquet of this finely balanced white wine blend

Palate: Crisp and tasty well-balanced mix of ripe fruit flavours and natural acidity; filling the palate with a rich, satisfying aftertaste.

Appreciation: Chill well before serving Food Pairing: A superb food and pouring wine. Enjoy this wine as an aperitif or welcoming drink. Ideal with light meals such as pastas and pizzas as well as with fish and white meats

variety : Chardonnay | 40% Chardonnay 30% Chenin Blanc 30% Colombard

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 4 g/l pH : 3.45 ta : 5.3 g/l

type : White **style** : Dry **body** : Full **taste** : Fruity

pack : Bottle **closure** : Screwcap

John Platter: 2½ Stars

ageing : Drink now to 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: 10-12 ton/ha

in the cellar : Oenology: Grapes were crushed, de-stemmed and cold-soaked on skins for about 8 hours. Juice drawn off, settled and fermented. Kept on the lees until bottling. Part of wine goes though malolactic.

The Team

Winemaker: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)



Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za