

Zandvliet Estate Chardonnay 2010

Colour: Pale straw-gold

Nose: Voluptuous nose with aromas of coconut milk and granadilla offset by fresh scents of lemon and lime.

Palate: Nose follows through onto the palate with a clean, crisp creaminess intermingled with notes of star-fruit. A long after-palate from judicious wood use rounds off this wine.

Appreciation: Enjoy this rich wine well chilled with fine dining Food Pairing: 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** : 13.5 % vol **rs** : 1.57 g/l **pH** : 3.43 **ta** : 6.0 g/l

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

pack : Bottle **closure** : Cork

John Platter: 4 Starts

ageing : Drink now to 2013

in the vineyard : Origin

Wine of Origin: Robertson

Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet

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 : 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 Juice withdrawn and skins lightly pressed.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: Etienne Malan (2010) & Johan van Wyk (2000-2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)



Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za