

Zandvliet Le Bistro Unwooded Chardonnay 2011

"Le Bistro" is our range of classy, yet unpretentious wines, modern in their fruit-rich appeal, timeless in their understated elegance, the hallmark of all Zandvliet wines. This range tempts with its accessibility and anytime enjoyment, not only in style and value, but also with its quick-and-easy screwcap closures. Wines to enjoy as aperitifs or with good food as you would in any fine Bistro.

Colour: Crisp, Light straw

Nose: Aromas of citrus, orange rind and hints of granadilla

Palate: Nose follows through onto the palate with a lively acidity. Very good balance in flavours with a lingering freshness.

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 : Ettienne Malan

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.32 ta : 5.6 g/l

type : White

pack : Bottle **closure :** Screwcap

John Platter: 3½ Stars (2010)

ageing : Drink now till end 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: Yield: 8 - 10ton/ha

in the cellar :

Maturation: Unoaked; kept on lees for 1 month

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 Juice withdrawn and skins lightly pressed.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: Ettienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

