

## Zandvliet My Best Friend Semi-Sweet 2011

Zandvliet's credo has long been "the winelovers' friend for many years" and this My Best Friend range reflects the pure enjoyment that goes into the making and sharing of a fine wine. Conceptualised and specially blended by cellarmaster Paul de Wet – originally for his best friend who wanted a juicy, easy-drinking wine at fair value – these wines have been designed to be immensely quaffable, for their - and your - everyday drinking pleasure.

Colour: Straw

Nose: Hints of dried apricots and slight spiciness.

Palate: Elegant palate with lingering apricots intermingled with ever so slight spice. Smooth on back palate.

Appreciation: Serve well chilled. Food Pairing: Relatively low alcohol. Lovely to quaff. Enjoy with hot soups and bread; chicken, pork, fish, cheese platters.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Zandvliet Wine Estate

**winemaker** : Ettienne Malan

**wine of origin** : Robertson

**analysis** : alc : 13 % vol rs : 26.7 g/l pH : 3.62 ta : 5.9 g/l

**type** : White **style** : Semi Sweet

**pack** : Bottle **closure** : Screwcap

John Platter: 2 stars (2010)

**ageing** : Drink now to end 2012.

**in the vineyard** : **Terroir**

Slope: Very gently, southerly

Soil: Kalkveld, rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

**about the harvest**: Grapes harvested in two batches - first partially fermented and used as a sweetener for dry second batch.

Yield: 10 - 12 ton/ha

**in the cellar** : Maturation: Unoaked

Oenology: Grapes harvested in two batches - first partially fermented and used as a sweetener for dry second batch



### Zandvliet Wine Estate

Robertson

023 615 1505

[www.zandvliet.co.za](http://www.zandvliet.co.za)