

Zandvliet Le Bistro Crème 2011

Nose: Fresh, almost flinty with hints of dried fruits. Underlying notes of guava intermingled with a slight grassiness.

Palate: Crisp and dry, summery white wine with good balance of flavours and aromas. The nose follows through with a fresh zesty liveliness. The ultimate quaffing wine.

Colour: Crisp white.

Ideal for pouring at functions as aperitif. Value for money wine. Serve well chilled on its own or with food. Good with salads, pizzas, wraps and sandwiches.

variety : Colombard | 80% Colombard, 20% Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Ettienne Malan

wine of origin : Robertson

analysis : alc : 12.0 % vol rs : 1.7 g/l pH : 3.62 ta : 5.6 g/l

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

pack : Bottle **closure :** Screwcap

ageing : Drink now till end 2012.

in the vineyard : Slope: Very gently, southerly

Soil: Rocky, chalk rich

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

Wind: Cool south easterly

about the harvest: Grapes are harvested at night when fully ripened.

in the cellar : Grapes are crushed, de-stemmed and cold soaked on skins for about 8 hours. Juice draw off, settled, fermented. Kept on lees until bottling.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za