

## Zandvliet My Best Friend White 2011

Colour: Pale straw

Nose: Full ripe nose with scents of ripe fig and Cape gooseberries, rounded with a slight hint of pear.

Palate: A well balanced wine with all the fruit flavours with the nose following through to the palate. Very natural acidity makes for a great palate weight and medium 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 | 45% Chardonnay, 40% Sauvignon Blanc, 15% Colombard

**winery** : Zandvliet Wine Estate

**winemaker** : Johan van Wyk

**wine of origin** : Robertson

**analysis** : alc : 12.5 % vol rs : 5.9 g/l pH : 3.59 ta : 5.7 g/l

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

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

John Platter: 2½ Stars

**ageing** : Drink now to 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**: 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 (2000-2010), Ettienne Malan (2010)

Advised by: Paul de Wet (1971)

Viticulture: Dan de Wet (1993)



## Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za