

## Zandvliet Estate Chardonnay 2011

Colour: Pale straw-gold.

Nose: Full rich nose, succulent hints of orange blossom and granadilla, backed by slight whiff of toffee courtesy of the fantastic wood integration.

Palate: Lively palate, with lime and orange flavours. Pleasant creaminess flowing into a well-balanced and long after taste.

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 : 13.0 % vol   rs : 1.7 g/l   pH : 3.57   ta : 5.2 g/l

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

**pack** : Bottle   **closure** : Cork

John Platter: 4 Starts

**ageing** : Drink now to 2014

### 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 Juice withdrawn and skins lightly pressed.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