

Zandvliet Le Bistro Sauvignon Blanc 2011

Colour: Straw

Nose: Well balanced green pepper nose intermingled with lime and a slight hint of grapefruit.

Palate: A zesty, lively wine with the nose following through to the palate. Very good and balanced natural acidity makes this a fantastic summer lunch wine.

Appreciation: Serve well chilled. Food Pairing: Makes a great aperitif or enjoy with fresh fish, pastas, white meats and adventurous combinations in salads.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.7 g/l pH : 3.52 ta : 6.2 g/l

type : White **body :** Medium **taste :** Mineral

pack : Bottle **closure :** Screwcap

John Platter: 3 Stars

ageing : Drink now to end 2011

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: Strictly night harvested for coolest fruit and preservation of delicate aromas and flavours so typical of Sauvignon Blanc.

Yield 8-10 ton/ha

in the cellar : Oenology: Strictly night harvested for coolest fruit and preservation of delicate aromas and flavours so typical of Sauvignon Blanc. Stringent anti-oxidative juice management. Fermented with X5

The Team

Winemaker: Johan van Wyk (2000-2010), Etienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za