

Zandvliet My Best Friend White 2012

Colour: Bright green with a straw tint.

Nose: Refreshing flavours of lime, citrus and melon with hints of honeysuckle tones.

Palate: These flavours flow through onto a luscious palate which ends with a lingering crispness.

Appreciation: A superb food- and pouring wine. Food pairing: Enjoy with light meals and exceptional with sushi, sashimi, seared tuna.

variety : Chardonnay | 45% Chardonnay, 40% Chenin Blanc, 12% Colombard, 3% Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 5.8 g/l pH : 3.51 ta : 5.3 g/l

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

pack : Bottle **closure** : Screwcap

John Platter: 2½ Stars

ageing : Drink now to end 2013.

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 : 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.

The team

Winemaker: Jacques Cilliers (2012)

Advised by: Paul de Wet (1971)

Viticulture: Dan de Wet (1993)



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za