

Zandvliet Le Bistro Sauvignon Blanc 2012

Colour: Green tinged.

Nose: This wine teases the nose with flavours of grapefruit, lime and hints of lemongrass and gooseberry.

Palate: These flavours follow through onto a juicy full palate with a clean mineral aftertaste.

Appreciation: Serve well chilled. Food Pairing: Enjoy with fresh fish, pastas, white meats and 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 : 1.9 g/l pH : 3.44 ta : 5.2 g/l

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

pack : Bottle **size :** 0 **closure :** Screwcap

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: Strictly night harvested for coolest fruit and preservation of delicate aromas and flavours so typical of Sauvignon Blanc. 24 hours of skin-juice contact.

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. 24 hours of skin-juice contact.

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