

Zandvliet Le Bistro Unwooded Chardonnay 2012

Colour: Pale straw.

Nose: The wine opens up to an array of fruity flavours including peach, melon and nectarine.

Palate: These flavours follow through onto a harmonious balanced palate that lingers on the aftertaste.

Appreciation: Versatile food wine and aperitif. Food Pairing: Excellent companion to white meats, pizzas, pastas and vegetarian dishes.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : 2 g/l pH : 3.49 ta : 5.7 g/l

type : White

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

John Platter: 3½ Stars (2010)

ageing : Drink now till end 2013.

“Le Bistro” is our range of classy, yet unpretentious wines, modern in their fruitrich appeal, timeless in their understated elegance, the hallmark of all Zandvliet wines. This range tempts with its accessibility and anytime enjoyment, not only in style and value, but also with its quick-and-easy screwcap closures. Wines to enjoy as aperitifs or with good food as you would in any fine Bistro.

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: Yield: 8 - 10ton/ha

in the cellar :

Maturation: Unoaked; kept on lees for 1 month.

Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Directly inoculated in stainless tanks. Weekly stirring of lees.

The Team

Winemaker: Etienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

