

Zandvliet Le Bistro Cabernet Sauvignon 2010

Colour: Deep ruby red.

Nose: The wine welcomes you to a classic nose filled with aromas of cassis, spice and hints of dark chocolate.

Palate: The aromas follow through onto an elegant palate that finishes with a smooth lingering aftertaste.

Appreciation: Not necessary to decant, but please chill. Food pairing: Excellent everyday enjoyment with red meats, pizzas, pasta and spicy foods.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 3.7 g/l pH : 3.68 ta : 5.6 g/l

type : Red **body** : Full **wooded**

pack : Bottle **size** : 0 **closure** : Cork

ageing : Drink now or keep till 2014.

"Le Bistro" is our range of classy, yet unpretentious wines, modern in their fruit-rich 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: Kalkveld, rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

in the cellar : Maturation: Lightly oaked

Oenology: Fermentation at 25° - 30° C, vigorous pump-overs to onset of fermentation. Malolactic fermentation in tank.

The Team

Winemaker: Etienne Malan (2010)

Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za

