

Zandvliet Hill of Enon Chardonnay 2010

Colour: Brilliant green-like straw.

Nose: On the nose, this wine introduces you to a beautiful, delicate nose of citrus, lime and honeysuckle.

Palate: These flavours follow through onto a delicate palate, with subtle wood integration, grilled cashew nuts flavours and a creamy smooth finish.

Appreciation: Chill to 14°C. Food Pairing: Enjoy with smoked duck or pastries.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 1.7 g/l pH : 3.54 ta : 5.5 g/l

type : White **style :** Dry **wooded**

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

John Platter: 4 Stars

ageing : Now to 2014.

in the vineyard : The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation - is brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

Terroir Slope: South.

Soil: Kalkveld, rocky, chalk rich.

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

Wind: Cool south-easterly (summer).

in the cellar : Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Decanted into barrels directly after yeast inoculation. Batonage for duration of barrel maturation.

The Team

Winemaker: Jacques Cilliers (2012) and Ettienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 1000 Bottles

