

Zandvliet My Best Friend Shiraz Rosé 2013

Colour: Light salmon colour.

Nose: This wine delivers flavours of rose petals, strawberries and raspberries.

Palate: These flavours follow through onto a supple palate that finishes with a refreshing crispness.

Appreciation: Make sure it is well chilled. Food Pairing: This versatile wine can be enjoyed with summer picnics, excellent with sesame seeds chicken salad, sushi, sashimi and seared tuna.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 12.0 % vol rs : 1.8 g/l pH : 3.16 ta : 6.0 g/l

type : Rose **style** : Dry

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

2012 John Platter: 2 Stars

2010 John Platter: 2½ Stars

ageing : Drink now until the end of 2014.

Zandvliet's credo has long been "the winelovers' friend for many years" and this My Best Friend range reflects the pure enjoyment that goes into the making and sharing of a fine wine. Conceptualised and specially blended by cellar master Paul de Wet - originally for his best friend who wanted a juicy, easy-drinking wine at fair value - these wines have been designed to be immensely quaffable, for their - and your - everyday drinking pleasure.

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)

in the cellar : Oenology: Fruit from young vines exclusively, destalked, crushed, cooled to 5°C, in static de-juicer overnight. Juice drained, settled and fermented at 15°C.

The Team

Winemaker: Jacques Cilliers (2012) and Ettienne 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

