

Zandvliet My Best Friend Semi-Sweet 2013

Colour: Straw green.

Nose: Guava, orange zest with some sweet apricot aromas tickles your nose.

Palate: These flavours flow through onto a well balanced luscious smooth palate.

Appreciation: Serve well chilled. Relatively low alcohol. Food Pairing: Lovely to quaff. Enjoy with hot soups and bread; chicken, pork, fish, cheese platters.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Zandvliet Wine Estate

winemaker : Etienne Malan

wine of origin : Robertson

analysis : alc : 11.5 % vol rs : 21.5 g/l pH : 3.6 ta : 5.6 g/l

type : White **style** : Semi Sweet

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

2012 Vintage

2012 John Platter Wine Awards - 1½ Stars

ageing : Drink now to end 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 cellarmaster 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).

about the harvest: Grapes harvested in two batches - first partially fermented and used as a sweetener for dry second batch.

Yield: 10 - 12 ton/ha

in the cellar : Maturation: Unoaked

Oenology: Grapes harvested in two batches - first partially fermented and used as a sweetener for dry second batch.

Zandvliet Wine Estate

Robertson

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