

## Zandvliet My Best Friend Sweet Natural Muscat 2013

Colour: Pale straw-gold.

Nose: Intense flavours of Muscat, peach, orange peel and rose petals with hints of spice.

Palate: These flavours comes together elegantly on a lightly (8% Alc) balanced palate that leaves a fresh sweet and sour aftertaste.

Delicious with apple or hazelnut desserts, meringue pies and peach cobbler. Serve well chilled !

**variety** : Muscat de Frontignan | 100% Muscat de Frontignan

**winery** : Zandvliet Wine Estate

**winemaker** : Jacques Cilliers

**wine of origin** : Robertson

**analysis** : alc : 8 % vol    rs : 86.8 g/l    pH : 3.17    ta : 6.1 g/l

**type** : White    **style** : Sweet    **taste** : Fruity

**pack** : Bottle    **size** : 750ml    **closure** : Screwcap

**ageing** : Drink now till end 2016.

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)

Yield: 14 ton/ha

**in the cellar** : Oenology: Soaked on skins for up to 24 hours. The juice is withdrawn from the skins and lightly pressed. Directly inoculated in stainless steel tanks. Fermentation is stopped when the required alcohol level of 8% is achieved.



## Zandvliet Wine Estate

Robertson

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[www.zandvliet.co.za](http://www.zandvliet.co.za)