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Zandvliet My Best Friend Sweet Natural Muscat 2014

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 :** 8.0 % vol **rs :** 86.8 g/l **pH :** 3.17 **ta :** 6.1 g/l
type : White **style :** Sweet **taste :** Fruity
pack : Bottle **size :** 0 **closure :** Screwcap



ageing : Drink now till end 2017.

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

Wine of Origin Robertson
Zandvliet Estate, established 1867 / 150ha
Owners: Paul de Wet; Dan de Wet

in the cellar :

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 The juice is withdrawn from the skins and lightly pressed.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.

The team
Winemaker: Jacques Cilliers (2012)
Advised by: Paul de Wet (1971)
Viticulture: Dan de Wet (1993)