

Zandvliet My Best Friend Shiraz Rosé 2014

Colour: Light violet pink.

Nose: This wine delivers flavours of rose petals, strawberries, redcurrants 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 : 3.7 g/l pH : 3.64 ta : 5.5 g/l

type : Rose **style** : Dry

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

John Platter: 2½ Stars (2013)

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 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)

Wine of Origin Robertson

Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet

in the cellar : 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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