

Zandvliet Le Bistro Unwooded Chardonnay 2014

Colour: Bright green tinged

Nose: The wine opens to an array of fruity flavours including lemon, melon and apricot.

Palate: These flavours follow through onto a harmonious balanced palate that lingers on the aftertaste

Appreciation: Versatile food wine and aperitif. Food Pairing: Excellent companion to white meats, pizzas, pastas and vegetarian dishes.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 11.75 % vol rs : 3.9 g/l pH : 3.57 ta : 5.8 g/l

type : White

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

ageing : Drink now till end 2016.

"Le Bistro" is our range of classy, yet unpretentious wines, modern in their fruitrich appeal, timeless in their understated elegance, the hallmark of all Zandvliet wines. This range tempts with its accessibility and anytime enjoyment, not only in style and value, but also with its quick-and-easy screwcap closures. Wines to enjoy as aperitifs or with good food as you would in any fine Bistro.

in the vineyard :

Wine of Origin: Robertson

Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet

Terrior

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: Yield: 8 - 10ton/ha

in the cellar :

Maturation: Unoaked; kept on lees for 1 month.

Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Directly inoculated in stainless tanks. Weekly stirring of lees.

The Team

Winemaker: Ettienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

