

Zandvliet Hill of Enon Chardonnay 2011

Colour: Brilliant green-like straw.

Nose: On the nose, this wine introduces you to a beautiful, delicate nose of citrus, lime and honeysuckle.

Palate: These flavours follow through onto a delicate palate, with subtle wood integration, grilled cashew nuts flavours and a creamy smooth finish.

Appreciation: Chill to 14° C. Food Pairing: Enjoy with smoked duck or pastries.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 2.2 g/l pH : 3.28 ta : 6.0 g/l

type : White **style :** Dry **wooded**

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

2011 Vintage

2011: Vitis Vinifera - Gold (2015)

2011: John Platter: 4 Stars (2015)

ageing : Now to 2018

The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation - is daily brushed by the south-easterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

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Terroir

Slope: North to South.

Soil: Limestone rich, red clay to gravel bed broken soils

Climate: Moderate summer, with low night temperatures, cold winter.

Wind: Cool south-easterly (summer).

about the harvest: Yield: 3.4ton/ha

in the cellar : Oenology: Soaked on cold skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Decanted into barrels directly after yeast inoculation. Batonage for duration of barrel maturation.

Maturation: Matured in 500ml new French and American oak for 16 months

The Team

Winemaker: Jacques Cilliers (2012) and Ettienne Malan (2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 1000 Bottles

