

## 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.

**in the vineyard :** 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 brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

**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 Juice withdrawn and skins lightly pressed.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

