

## Zandvliet My Best Friend Cape Red NV

Colour: Dark red.

Nose: This wine welcomes you to an elegant nose filled with aromas of red fruit, plums and spice.

Palate: These aromas follow through to an elegant palate that finishes with a smooth

aftertaste. Appreciation: No decanting required; just unscrew and enjoy! Chill slightly in summer.

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**variety :** Cabernet Sauvignon | 70% Cabernet Sauvignon, 30% Shiraz

**winery :** Zandvliet Wine Estate

**winemaker :** Jacques Cilliers

**wine of origin :** Robertson

**analysis :** alc : 13.5 % vol    rs : 6.8 g/l    pH : 3.62    ta : 5.5 g/l

**type :** Red    **style :** Dry    **body :** Full

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

Cape Wine Academy Gold Wine Awards - Gold

2012: Vitis Vinifera Awards - Gold (2015)

2012: The Gold Wine Awards - Gold (2015)

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

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: 10 - 12 ton/ha

**in the cellar :**

Maturation: All components un-oaked

Oenology: Crushed, de-stemmed, fermented at 25° - 30° C. Regular pumpovers, pressed at approx. 10° Balling. Spontaneous malolactic fermentation.

