

Zandvliet Estate Chardonnay 2015

Colour: Pale straw-gold.

Nose: The nose has distinct flavours of lime, pineapple, passion fruit and kiwi with hints of butterscotch.

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

Appreciation: Enjoy this rich wine well chilled with fine dining. Food pairing: A very versatile wine and can be enjoyed with a variety of foods - fish, pork, soufflés and cheese platters.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 12.8 % vol rs : 2.6 g/l pH : 3.17 ta : 6.3 g/l

type : White **style :** Dry **taste :** Fruity **wooded**

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

ageing : Drink now to 2019.

World-class chardonnays are produced on our clayey, limestone-rich soils which bring a whole spectrum of fabulous flavours and heady aromas to these wines. Spiciness, opulent citrus, peach and nutty flavours add to the complexity and elegance of the Zandvliet Chardonnay, Fermentation and maturation in new French oak adds dimension and richness.

in the vineyard : Origin Wine of Origin Robertson

Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet

Terroir

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: Fermented in French oak barrels and matured in barrel on the lees for 6 months.

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 Juice withdrawn and skins lightly pressed.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

The Team

Winemakers: Jacques Cilliers (2012) | Etienne Malan (2011) | Johan van Wyk (2000-2010)

Advised by: Paul de Wet (1971)

Viticulture: Dan de Wet (1993)

