

## Zandvliet Sauvignon Blanc 2015

Colour: Green tinged.

Nose: This wine teases the nose with flavours of green capsicum, freshly cut grass and hints of gooseberry.

Palate: These flavours follow through onto a juicy full palate with a clean mineral aftertaste.

Serve well chilled. Enjoy with fresh fish, pastas, white meats and salads.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Zandvliet Wine Estate

**winemaker** : Jacques Cilliers

**wine of origin** : Western Cape

**analysis** : alc : 13.5 % vol    rs : 3.55 g/l    pH : 3.35    ta : 6.18 g/l

**type** : White    **style** : Dry

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

2016 SA Woma Wine Awards - Gold

**ageing** : Enjoy now to end 2017.

Zandvliet wines are classy, yet unpretentious, modern in their fruit-rich appeal and timeless in their elegance. The Sauvignon blanc temps with its accessibility and anytime enjoyment, not only in style and value, but also with its quick-and-easy screwcap closure. A wine to enjoy as aperitif or with good food.

**in the vineyard** : Slope: Very gently, southerly

Soil: Rocky, chalk rich

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

Wind: Cool south easterly (summer).

Origin: Western Cape, Zandvliet Estate, established 1867 / 50ha

**about the harvest**: Grapes are harvested when fully ripened, early morning.

Yield: 8 - 10ton/ha

**in the cellar** : Maturation: Unoaked

Oenology: Grapes were crushed, de-stemmed and cold soaked on skins for about 8 hrs. Juice drawn off, settled, fermented.

Winemaking Team: Jacques Cilliers (2012) - Winemaker



### Zandvliet Wine Estate

Robertson

023 615 1505

[www.zandvliet.co.za](http://www.zandvliet.co.za)