

Zandvliet My Best Friend Sweet Natural Muscat 2016

Colour: Pale straw-gold.

Nose: Intense flavours of Muscat, peach, orange peel and rose petals with hints of spice.

Palate: These flavours comes together elegantly on a lightly (8% Alc) balanced palate that leaves a fresh sweet and sour aftertaste.

Delicious with apple or hazelnut desserts, meringue pies and peach cobbler. Serve well chilled at 12° C

variety : Muscat de Frontignan | 100% Muscat de Frontignan

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 7.5 % vol rs : 105.7 g/l pH : 2.90 ta : 7.5 g/l

type : White **style :** Sweet **taste :** Fruity

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

2016 Cape wine Academy Gold Wine Awards - Gold

2016 Michelangelo Wine Awards - Gold

2016 Vitis Vinifera Awards - Gold

ageing : Drink now till end 2019.

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 cellar master 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 :

Slope: Very gently, southerly

Soil: Rocky, chalk rich

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

Wind: Cool south easterly (summer)

Wine of Origin Robertson

Zandvliet Estate, established 1867 / 100ha

about the harvest: Yield: 14ton/ha

in the cellar : Soaked on skins for up to 24 hours. The juice is withdrawn from the skins and lightly pressed. Directly inoculated in stainless steel tanks. Fermentation is stopped when the required alcohol level of 8 is achieved.

Maturation: Bottled fresh unoaked

Winemaker: Jacques Cilliers (2012)

