

Zandvliet Astonvale Chardonnay 2001

This range has been discontinued.

Green-gold in colour, typical of an unwooded style of Chardonnay. Fresh aromas of citrus and tropical fruits. Rich lemony flavours; excellent, well structured full-rounded palate with powerful and enduring citrus aftertaste. Superb drinking wine for all seasons when well chilled. Because of its richness, an excellent companion to all foods.

variety : Chardonnay | Chardonnay

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : <2 g/l pH : 3.5 ta : 5.65 g/l

in the vineyard : Early season French variety, made world famous by the growers in Burgundy and Chablis in France. Perhaps the most versatile white winegrape variety, allowing many different styles and producing an array of flavours from toffee, butterscotch and nuts to citrus, pineapple and peach depending on the terroir. Production 70-100hl per hectare. Early ripening. Definitive lemon and citrus flavours produced on Zandvliets kalkveld terroir.

about the harvest: Night harvested by machine, always fully ripe.

in the cellar : Skin contact at 3-5°C up to 36 hours depending on the health of the grapes. Fermented at 15°C. All the wines underwent malolactic fermentation, with development on the lees for 90 days. No fermentation or ageing in oak.

