

Zandvliet Astonvale Sauvignon Blanc 2001

This range has been discontinued.

Tropical fruits, litchi and slight grassy flavours. Easy-drinking, lovely summer wine for quaffing. Good mouthfeel, quite full bodied wine with fruit finish. Excellent with fish, pork, pastas. Serve well chilled.

variety : Sauvignon Blanc | Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 1.6 g/l pH : 3.22 ta : 7.2 g/l

in the vineyard : This versatile French grape, longtime stalwart of Sancerre, but made famous by New Zealand, is yet another compatible grape to all different terroirs. Sauvignon Blanc is planted in smaller vineyards on Zandvliet with the younger vines also relocated to the higher lime-rich slopes.

about the harvest: This early variety is harvested from the end of January to middle February during the hottest part of summer. Only harvested by machine at night.

in the cellar : The gathering in process is totally reductive, meaning to the exclusion of oxygen, so that all the flavour components are preserved in the best possible way. Skin contact is done at the coldest possible temperature for 6 - 12 hours. Fermentation is at 12°C and all the processes are as reductive as possible through to bottling.

