

Zandvliet Astonvale Crème 2002

This range has been discontinued.

Straw coloured white wine with slight green tinge. Fruity, well structured palate with firm tropical fruit aftertaste. Slight grassiness. Excellent companion to fish, fowl, pastas and vegetarian dishes. Ideal picnic wine. Serve well chilled. Waugh in The Spectator: "Astonvale has produced a sprightly wine, slight touch of pear-drops, bit of zip, but a bright experience to lift the heart".

variety : Colombard | Colombard, Sauvignon Blanc

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.5 % vol rs : <1.8 g/l="">pH : 3.51 ta : 5.5 g/l

in the vineyard : Colombard: Late season French variety, initially introduced into Robertson area for brandy production. Strong grower, prolific; requires severe pruning and cropping to limit production to below 100hl per hectare. High natural percentage of malic acid in the grape. Makes easy-drinking wines with guava, pear and peach flavours. Colombard has proven to be one of the most versatile grapes for blending. Its richness and predominant fruit blends well with others like Chardonnay, Sauvignon and Semillon.

Sauvignon Blanc: 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: The Sauvignon Blanc is harvested from the end of January to middle February during the hottest part of summer.

in the cellar : This blend is 80% Colombard and 20% Sauvignon Blanc with the Colombard undergoing complete or partial malo-fermentation to round off the palate and to add to the richness of the blend. For extra smoothness and richness, the wine was developed on its lees for about two months, to ensure a creaminess that gives this wine its name.

