

Zandvliet Estate Chardonnay 2023

The nose express flavours of lime, nectarine, passion fruit and peach with hints of butterscotch. These flavours follow through onto a harmonious balanced palate that lingers on the aftertaste. Also available in 375ml.

Appreciation: Enjoy this rich wine well chilled with fine dining. Food pairing: A very versatile wine and can be enjoyed with a variety of foods - fish, pork, soufflés and cheese platters.

variety : Chardonnay | 100% Chardonnay

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Western Cape

analysis : alc : 14 % vol rs : 2.1 g/l pH : 3.57 ta : 5.5 g/l

type : White **style** : Dry **taste** : Fruity **wooded**

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

World-class chardonnays are produced on our clayey, limestone-rich soils which bring a whole spectrum of fabulous flavours and heady aromas to these wines. Spiciness, opulent citrus, peach and nutty flavours add to the complexity and elegance of the Zandvliet Chardonnay, Fermentation and maturation in new French oak adds dimension and richness.

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)

about the harvest: Yield: 8 - 10ton/ha

in the cellar : Maturation: Fermented in French 500ℓ oak barrels and matured in barrel on the lees for 7 months.

Oenology: Soaked, cold, on skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Decanted into barrels directly after yeast inoculation. Batonage for duration of barrel fermentation. Malolactic in barrels.



Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za