

Zandvliet Astonvale Colombard 2000

This range has been discontinued.

Easy-drinking, everyday wine of pears and peaches; good palate length. Excellent with fish, fowl, pastas. Chill well. As quoted by Auberon 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

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 12.5 % vol rs : 4.0 g/l pH : 3.65 ta : 7.7 g/l

in the vineyard : 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.

about the harvest: Night harvested by machine preferably fully ripe.

in the cellar : Juice normally drawn off without delay, settled and fermented at 15°C. Some of these wines are allowed to undergo malolactic fermentation which enhances the shelf life of the wine.



Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za