Zandvliet Hill of Enon Chardonnay 2011

main variety Chardonnay
vintage 2011

analysis alc: 13.0 | ph: 3.28 | rs: 2.2 | ta: 6.0

type White
style Dry
producer Zandvliet Wine Estate
winemaker Jacques Cilliers
wine of origin Robertson

tasting notes
Colour: Brilliant green-like straw.

Nose: On the nose, this wine introduces you to a beautiful, delicate nose of citrus, lime and honeysuckle.

Palate: These flavours follow through onto a delicate palate, with subtle wood integration, grilled cashew nuts flavours and a creamy smooth finish.

ageing potential
Now to 2018

blend information
100% Chardonnay

food suggestions
Appreciation: Chill to 14° C. Food Pairing: Enjoy with smoked duck or pastries.

in the vineyard
The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation - is brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

Terroir
Slope: North to South.
Soil: Limestone rich, red clay to gravel bed broken soils
Climate: Moderate summer, with low night temperatures, cold winter.
Wind: Cool south-easterly (summer).

about the harvest
Yield: 3.4ton/ha

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 Juice withdrawn and skins lightly pressed.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

Maturation: Matured in 500ml new French and American oak for 16 months

The Team
Winemaker: Jacques Cilliers (2012) and Ettienne Malan (2010)
Advised by: Paul de Wet (1976)
Viticulture: Dan de Wet (1993)

Production: 1000 Bottles