

ZANDVLIET

WINE ESTATE

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. This wine are left to mature on the lees which creates a well rounded richness.



For more information about our Estate, please write to P.O. Box 36, Ashton, 6715 RSA, phone +27 (0) 23 615 1146, fax +27 (0) 23 615 1327, e-mail info@zandvliet.co.za, or visit our website www.zandvliet.co.za

Zandvliet Chardonnay 2018

Winemaker's Notes

<i>Colour</i>	Pale straw-gold
<i>Nose</i>	The nose express flavours of lime, nectarine, passion fruit and peach with hints of butterscotch.
<i>Palate</i>	These delicate flavours follow through onto a creamy palate with subtle wood integration and a smooth, elegant finish.
<i>Ageing potential</i>	Drink now to 2021
<i>Appreciation</i>	Enjoy this rich wine at 14°C with fine dining.
<i>Food pairing</i>	A very versatile wine which can be enjoyed with a variety of foods – fish, pork, soufflés and cheese platters.
<i>Vintage</i>	2018
<i>Blend</i>	100% Chardonnay
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 13.01 % Acidity 5.0 g/ℓ pH: 3.62 Residual sugar 2.8 g/ℓ
<i>Maturation</i>	Fermented in French oak barrels and matured in barrels on the lees for 6 months.
<i>Terroir</i>	Slope: Very gently, southerly Soil: Rocky, chalk-rich Climate: Moderate summer with low night temperatures, cold winter Wind: Cool southeasterly (summer)
<i>Yield</i>	8-10 ton/ha
<i>Oenology</i>	Cold-soaked on skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Directly inoculated in stainless tanks. Weekly stirring of lees.
<i>The team</i>	Winemaker: Jacques Cilliers (2012) Randall Fortuin Teodore Berens Willem Koopman