

ZANDVLIET

WINE ESTATE

Zandvliet's credo has long been "the winelovers' friend for many years" and this My Best Friend range reflects the pure enjoyment that goes into the making and sharing of a fine wine. Conceptualized and specially blended for those who enjoy juicy, easy-drinking wine at fair value – the My Best Friend range have been designed to be immensely quaffable, for their – and your – everyday drinking pleasure



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

MY BEST FRIEND

Cape Red N.V

Winemaker's Notes

<i>Colour</i>	Dark red
<i>Nose</i>	This wine welcomes you to an elegant nose filled with aromas of red fruit, plums and spice
<i>Palate</i>	These aromas follow through to an elegant palate that finishes with a smooth aftertaste.
<i>Ageing potential</i>	Drink now till 2017
<i>Appreciation</i>	No decanting required; just unscrew and enjoy! Chill slightly in summer.
<i>Food pairing</i>	Easy to drink with almost any meal. A superb drinking wine.

<i>Vintage</i>	Non Vintage
<i>Blend</i>	70% Cabernet Sauvignon, 30% Shiraz
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 13.5 % Acidity 5.5 g/ℓ pH: 3.62 Residual sugar 6,8 g/ℓ
<i>Maturation</i>	All components un-oaked
<i>Terroir</i>	Slope: Very gently, southerly Soil: Rocky, chalk rich Climate: Moderate summer, with low night temperatures, cold winter Wind: Cool south easterly (summer)
<i>Yield</i>	10-12 ton/ha
<i>Oenology</i>	Crushed, de-stemmed, fermented at 25-30°C. Regular pumping over. Pressed at approx 10° Balling. Spontaneous malolactic.
<i>The team</i>	Winemaker: Jacques Cilliers (2012)
<i>Awards</i>	Gold Wine Awards RECM Vitis Vinifera Gold Best Value Gold