

ZANDVLIET

WINE ESTATE

Cold soaked on skins for up to 24 hours. World-class Muscats are produced on our clayey, limestone-rich soils which bring a whole spectrum of fabulous flavours and heady aromas to these wines. Spiciness, opulent orange peel, peach and rose petal flavours add to the complexity and elegance of the Zandvliet Muscat



For more information about Zandvliet, 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 Muscat 2018

Winemaker's Notes

<i>Colour</i>	Pale straw-gold
<i>Nose</i>	Intense flavours of muscat, orange peel and rose petals with a hint of spice.
<i>Palate</i>	This low alcohol (7.17%) wine burts with intense flavours of apricots, orange peel and rose petals with hints of spice. These flavours follow through onto a smoothly balanced palate with a lingering aftertaste.
<i>Ageing potential</i>	Drink now or keep till 2021.
<i>Appreciation</i>	Serve well chilled
<i>Food pairing</i>	Elevate your next dining experience. "I'd pair this Muscat with pan fried foie gras or a gooseberry and saffron crème brûlée"

<i>Vintage</i>	2018
<i>Blend</i>	100% Muscat de Frontignan
<i>Origin</i>	Robertson

<i>Analysis</i>	Alc / Vol:	7.17 %
	Acidity	7,1 g/l
	pH:	3.13
	Residual sugar	88.5 g/l

Maturation Bottled freshly

<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)

Yield 8 ton/ha

Oenology Cold soaked the skins for up to 24 hours. Juice withdrawn and skins lightly pressed. Fermentation are stopped when require alcohol level of 8 is achieved.

<i>The team</i>	Winemaker:	Jacques Cilliers (2012) Theodore Berends Willem Koopman Randall Fortuin
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