

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. Conceptualised 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 White 2018

Winemaker's Notes

<i>Colour</i>	Bright green with a straw tint
<i>Nose</i>	Refreshing open flavours of lime, citrus and melon with hints of honeysuckle tones
<i>Palate</i>	These flavours flow through onto a luscious palate which ends with a lingering crispness
<i>Ageing potential</i>	Enjoy now to end 2020
<i>Appreciation</i>	A superb food- and pouring wine. Serve at 14°C
<i>Food pairing</i>	Enjoy with light meals and exceptional with sushi, sashimi, seared tuna.

<i>Vintage</i>	2018
<i>Blend</i>	Sauvignon Blanc, Chenin Blanc, Chardonnay
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 12.81 % Acidity 5,6 g/l pH: 3.52 Residual sugar 5.6 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>	Grapes are harvested when fully ripened, early morning, crushed, de-stemmed and cold soaked on skins for about 8 hrs. Juice drawn off, settled, fermented. Kept on lees until bottling.

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