

ZANDVLIET

WINE ESTATE

CHARDONNAY



Cellarmaster's Notes: The nose express flavours of lime, nectarine, passion fruit and peach with hints of butterscotch. These flavours follow through onto a harmonious balanced palate that lingers on the aftertaste. Also available in 375ml.

Colour: Pale straw

Cultivar: 100% Chardonnay

Tons Per Hectare: 8-10 ton/ha

Terroir:
Slope: Very gently, southerly
Soil: Rocky, chalk-rich
Climate: Moderate summer with low night temperatures, cold winter
Wind: Cool south-easterly (summer)

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 Juice withdrawn and skins lightly pressed.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

Maturation: Fermented in French oak barrels and matured in barrel on the lees for 6 months.

Analysis: Alc / Vol: 13.09 %, Acidity: 5.69 g/l
pH: 3.77, Residual sugar: 1.76 g/l

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 000 746

Case Barcode: 260 0565 300 0740

FOOD PAIRING

Enjoy this rich wine, well chilled with fine dining. This is a very versatile wine and can be enjoyed with a variety of foods – fish, pork, soufflés and

AWARDS & ACCOLADES

GOLD WINE AWARDS Gold - 2019

VITIS VINIFERA Gold - 2019

MICHELANGELO Gold - 2018