

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 palate that lingers on the aftertaste. Also available in 375ml.

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 with cheese platters.

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 Juice withdrawn and skins lightly pressed.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 500 l oak barrels and matured in barrel on the lees for 6 months.

ANALYSIS

Alc / Vol: 13.5 % Acidity: 6.1 g/l pH: 3.49 Residual sugar: 2.1 g/l

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 5653 000 746

CASE BARCODE

2 600 5653 000 740

AWARDS & ACCOLADES

3.5 Stars – 2018 Vintage -2023 Platter's Wine Guide (awarded in 2022)

Double Gold -2021 National Wine Challenge

4 Stars - 2021 Platter's Wine Guide (awarded in 2020)

4 Stars - 2020 Platter's Wine Guide (awarded in 2019)

4 Stars - 2019 Platter's Wine Guide (awarded in 2018)

Gold -2019 Vitis Vinifera Awards

