

ZANDVLIET

WINE ESTATE

HILL OF ENON CHARDONNAY



Cellarmaster's Notes: On the nose this wine introduces you to a beautiful delicate nose of nectarine lime, dried citrus peel and grapefruit. These flavours follow through onto a delicate palate, with subtle wood integration of grilled cashew nuts and a creamy smooth finish.

Colour: Brilliant straw colour

Cultivar: 100% Chardonnay

Tons Per Hectare: 8-10 ton/ha

Terroir: Slope: North to South
Soil: Limestone rich, red clay to gravel bed broken soils.

Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

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 Juice withdrawn and skins lightly pressed.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

Maturation: Matured in 500l new French oak for 16 months

Analysis: Alc / Vol: 13,07 %, Acidity: 5,1 g/l
pH: 3.58, Residual sugar: 2.5 g/l

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 001 378

Case Barcode: 260 0565 300 1 372

FOOD PAIRING

Enjoy with smoked duck or pastries and creamy fish dishes.

AWARDS & ACCOLADES