

1699



Zandberg

WINE PORTFOLIO

Spirit of the Winelands



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Zandberg Cabernet Sauvignon 2005

Typical blackcurrant, rosemary and chocolate aromas on the nose lead to a wine bursting with concentrated blackberry/cherry fruit nestled on fine tannins.

Food and Wine Pairing:

This wine compliments all quality steak cuts of prime beef and venison. It may also be paired with hearty red meat ragouts, Sunday roasts and enjoys braais or barbeques thoroughly.

Drinking beautifully now or mature for a further 3 years.

T.A.: 5,10 Alc.: 14,5 pH: 3,92 R.S.: 2,88



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Zandberg Dry Rosé

This dry rose is a unique salmon color. On the nose, fresh citrus and melon notes are prominent with hints of strawberry jam. On the pallet, the wine offers berries, more notably raspberries, and pink grapefruit accentuated by peppery notes with a lingering dry finish.

*This Dry Rose is an extremely versatile wine that may be paired with dishes that are harder to pair with conventional wines. A list of dishes would include Mediterranean dishes, seafood soups, grilled prawns or crayfish and many other dishes...
...Loves picnics*

Drink now or keep up to two years.

T.A.: 5.4 Alc.: 12.5 pH: 3.38 R.S.: 1.83



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Zandberg White Merlot

This maiden White Merlot has been left ever so slightly pink thereby keeping more of the flavors intact. This unique wine offers fresh plums with hints of white pepper on the nose. On the pallet, tangy golden delicious apple fruit is well balanced with crisp acidity to make a delicately fruity and refreshing wine.

Best paired with duck, slightly more robust fish dishes, certain stronger cheeses and especially sushi.

Drink now or keep up to two years.



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