

Zorgvliet Shiraz 2003

Veritas 2007 - Bronze

2007 Michelangelo International Wine Awards - Gold Medal

2007 Swiss International Air Lines Wine Awards â€” Bronze Award

2006 Swiss International Air Lines Wine Awards â€” Seal of Approval

This maiden release of Zorgvliet Shiraz is one of the estateâ€™s flagship wines.

The nose shows ripe mulberry, violet and floral notes that are integrated with mocha flavours. The nose follows through on the palate with a refreshing acidity and roasted coffee beans and chocolate on the finish. This wine comes from coffee stone soil on the valley floor of the Banhoek Valley and is unique to its soil type and origin.

variety : Shiraz | 100% Shiraz

winery : Zorgvliet Wine Estate

winemaker : Neil Moorhouse

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.31 ta : 6.2 g/l

type : Red wooded

pack : Bottle **closure :** Cork

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ageing : This wine will mature well over the next 6-8 years, if stored correctly.

in the vineyard : Altitude: 300m

Distance from sea: Approximately 10 km

Soil Type: Decomposed Granite and Table Mountain Sandstone

Rootstock: 101/14 MGT

Age of vines: 5 years

Trellising: Vertical hedge

Pruning: Cordon

Irrigation: Drip

about the harvest: Picking date: 6 March 2003

Yield: 5 - 6 tons/ha

