

Zandvliet Shiraz 2005

Colour: Bright garnet.

Bouquet: Aromas of ripe plums, violets and minerals.

Palate: Fresh plums, spicy, meaty, mineraly (salty/liquorice). Very RhÃ´nish.

Be sure to decant this wine for some essential oxygenization to bring out the full aromas and flavours. You can be sure of this wine as a fine accompaniment to any dinner table, whether to enjoy with your friends or with any food from the kitchen. Best with red meats, venisons, braais and casseroles. Chill to 18Â°C for best results.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.7 g/l pH : 3.48 ta : 5.4 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

ageing : Lay down to improve for the next 7 years.



Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za