

Zandvliet Shiraz 2006

Colour: Bright garnet.

Bouquet: Aromas of ripe plums, violets and minerals.

Palate: Fresh ripe plums, violets and minerals (salty/liquorice), reflecting our unique limestone-rich terroir.

Decant for essential oxygenization to bring out full potential of wine. A fine accompaniment to any dinner table. Best with red meats, venisons, braais and casseroles. Chill to 18° C for best results.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.8 % vol rs : 2.9 g/l pH : 3.6 ta : 5.4 g/l

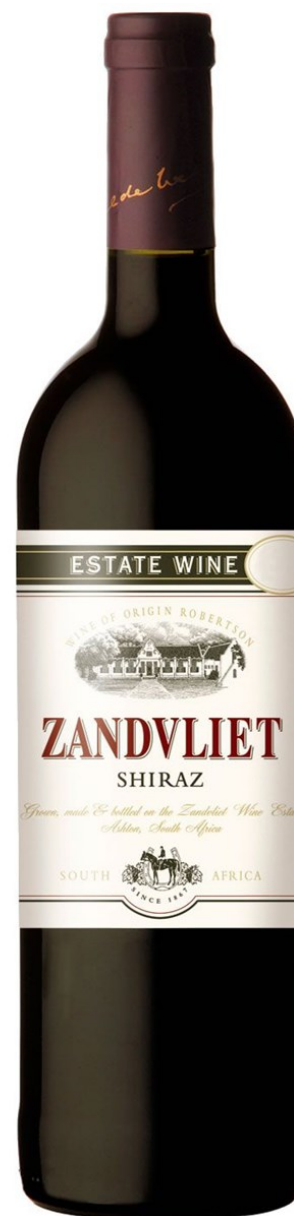
type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Cork

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

about the harvest: Harvested by hand in the day at 24.0° B with an average yield of 6 - 8 tons/ha.

in the cellar : 100% wooded in 3rd - 7th fill old barrels for only 18-24 months.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za