

Zandvliet Kalkveld Shiraz 2005

Colour: Dark garnet.

Bouquet: Layered aromas of ripe red fruits, vanilla, and spices. Mulberries, cloves, oak/vanilla, smokiness.

Taste: Plums, mulberries, spicy, licquorice, minerality. Soft tannins, smooth and balanced. Very persistent.

Decanting is recommended. A beautifully elegant wine to grace any table. Enjoy especially with red meats & spicy foods. 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 : 14.0 % vol rs : 2.5 g/l pH : 3.56 ta : 5.9 g/l

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

pack : Bottle **closure :** Cork

ageing : May be laid down till 2015.

in the vineyard : Single Vineyard wine on the southern slopes of the Hill of Enon.

about the harvest: Harvested by hand at 25.0° B with an average yield of 4 - 6 tons/ha. Harvested by day.

in the cellar : Matured in 100% new 300 litre French oak (Bernard) for 14 months.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za