# Zandvliet Astonvale Shiraz 1999

**This range has been discontinued.**
Good ruby red colour, showing its youth. This cuvee has a typical smokey shiraz aroma, and of ripe cherries. Despite its youth, this is a lovely soft medium-bodied wine with lots of ripe red fruit characters on the palate, a velvety mouthfeel and reasonable length. Serving Suggestion: Apart from being a friendly quaffing wine, which should be served slightly chilled (15-18Â°C), it goes well with most foods, even fish. Especially good with vegetarian dishes, poultry and pork.

**variety :**   Shiraz | Shiraz
**winery :**   Zandvliet Wine Estate
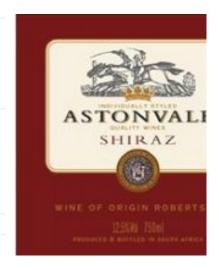**winemaker :**   Paul de Wet
**wine of origin :**   Robertson
**analysis :**   **alc :** 13.0 % vol   **rs :** 4.0 g/l   **pH :** 3.56   **ta :** 6.3 g/l

Veritas 2001 - Bronze

**in the vineyard :** Great northern Rhone variety gaining worldwide fame specially from Hermitage and now lately Australia. Vigorous grower, doing especially well on hard granite, limestone and gravel soils. Makes huge complex wines that can last up to 30 years. First red planted on Zandvliet in 1969, initially in alluvial soils. All our Shiraz has since been relocated to the kalkveld with its calcareous, clay and gravelly soils. The extent of the vineyard is now close on 40 hectares and increasing yearly. Special care is taken to ensure that evenly spaced small clusters with small berries are produced thereby limiting the crop to 45-70 hectolitres per hectare.

**about the harvest:** Harvesting takes place when grapes are fully ripe which is determined chiefly by tasting the grapes in the vineyards. Fruit of great intensity of colour, aroma and taste is produced in this unique terroir.

**in the cellar :** The aim is to make a soft, easy-drinking wine with lots of fruit. To achieve this, the crushed grapes are cold-soaked in the fermenter and then only partially fermented, before drawing off, so reducing the tannins. Only free run wine is used, none or little oak maturation. Malolactic fermentation takes place, further softening up the wine.