

## Zandvliet Kalkveld Estate Hill of Enon Small Berry Pick 2004

Colour: Intense red to black

Nose: Chocolates, cigar box and ripe, rich mulberry and plummy aromas, underlying sweet oak.

Palate: Intense flavours of chocolate, ripe fruit and spices. Opulent mouth-feel with a persistent juicy never-ending palate. Elegance belies the intense aromas and flavours.

Appreciation: To do justice to this wine, it should be chilled before opening to 16° C. Please remember to decant about 30min to 1 hour before serving. Food Pairing: Savour this elegant wine with steak tartare, fillet or lamb.

**variety** : Shiraz | 100% Shiraz

**winery** : Zandvliet Wine Estate

**winemaker** : Johan van Wyk

**wine of origin** : Robertson

**analysis** : alc : 14 % vol   rs : 1.7 g/l   pH : 3.53   ta : 5.4 g/l

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

**pack** : Bottle   **closure** : Cork

John Platter: 5 Star Nomination

**ageing** : Drinking beautifully now and can be laid down with confidence to 2015, at least.

### **in the vineyard** : Terroir

Slope: Enon formation – conglomerate

Soil: Enon formation – conglomerate of pebbles, limestone & clay

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)d on the southern slopes of the Hill of Enon.

**about the harvest**: Yield: 3 - 4 ton/ha.

**in the cellar** : Maturation: 14 months in 300ml new Mendocino (American Oak) barrels  
Oenology: Crush cold soaked at 10° C for 3 days, fermented at 25° - 30° C. Malolactic fermentation at 18° C.

### **The Team**

Winemaker: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 1000bottles

## Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za

