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Zandvliet Kalkveld Shiraz 2006

Colour: Dark red
Nose: Well-balanced integrated aromas of ripe red fruits [plums & prunes], perfume [violets] & spices [licquorice and vanilla] making a sniff a heady, congruent experience.
Palate: The harmony of the bouquet finds full expression in the taste of this wine with its full middle palate which persists far into the aftertaste. The wine is juicy yet ripe and integrated in all its facets. A layered, complex and immensely satisfying wine.

Appreciation: Decanting recommended. A beautifully elegant wine to grace any table. Food Pairing: Enjoy especially with red meats & spicy foods.



variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Paul de Wet
wine of origin : Robertson
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.48 **ta :** 5.9 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

John Platter: 4 Stars (2005)

ageing : Will be enhanced by laying down for several years.

in the vineyard : Terroir
Slope: South
Soil: Kalkveld, rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

about the harvest: Harvested at 25° Balling.
Yield: 4-6 ton/ha

in the cellar : Maturation: 14 months in 300l new French Oak [Bernard] barrels
Oenology: Crush cold-soaked at 10° C for 3 days, fermented at 25° - 30° C. Malolactic fermentation at 18° C, decanted into new barrels.

The Team
Winemaker: Ettienne Malan (2010); Johan van Wyk (2000 - 2010)
Advised by: Paul de Wet (1976)
Viticulture: Dan de Wet (1993)

Production: 6250 bottles