

Zandvliet Exclusive Vintage Shiraz American Oak Matured 2002

Colour: Intense dark red

Nose: Bold vanilla of the American oak and tar show well-fused aromas of oak and fruit

Palate: Sweet, ripe, rich, full – lots of ripe, red fruits and spice. Glorious harmony and finish.

Appreciation: Decanting recommended 1 hour before serving. Use opulent glasses. Food Pairing: All red meats especially spicy foods, venison and casseroles.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.5 g/l pH : 3.59 ta : 5.6 g/l

type : Red **body :** Full **wooded**

pack : Bottle **closure :** Cork

John Platter: 4 Stars

ageing : Now until 2013

in the vineyard : Terroir

Slope: Very gently, southerly

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: 4-6ton/ha

in the cellar : 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: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production 2500 bottles



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za