

Zandvliet Exclusive Vintage Shiraz French Oak Matured 2002

Colour: Intense dark red

Nose: dominated by ripe, opulent, plummy red aromas. Clean and sweet with cedar and pencil shavings.

Palate: Elegant, fully ripe red fruits, full palate, persistent finish.

Appreciation: Please remember to decant this wine, you will be rewarded handsomely. Use opulent glasses. Food Pairing: All red meats especially venison, casseroles and curries.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.55 ta : 5.4 g/l

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

pack : Bottle **closure** : Cork

John Platter: 4 Stars

ageing : Excellent structure - 2012-2013

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 : 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: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production 11500 bottles



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za