

## Zandvliet Vintage Liqueur Wine Shiraz 2001

Colour: Dark , dense red

Nose: Intense ripe plums with vanilla

Palate: Clean, opulent fruit of plums and prunes, carob pods and rich chocolates.

Appreciation: Chill to no more than 18° C before serving. Food Pairing: The perfect cheese or desserts

**variety** : Shiraz | 100% Shiraz

**winery** : Zandvliet Wine Estate

**winemaker** : Johan van Wyk

**wine of origin** : Robertson

**analysis** : alc : 19.0 % vol rs : 92.7 g/l pH : 3.42 ta : 5.0 g/l

**type** : Red

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

**ageing** : Comfortably, another 10 years

### **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**: Yield: 3-4 ton/ha

**in the cellar** : Maturation: Barrel aged in old French Oak Barriques

Oenology: Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000l open cask and fortified on the skins with half brandy spirits and half wine spirits.

### The Team

Winemaker: Johan van Wyk (2000)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 850 bottles

Bottled: in 2008



## Zandvliet Wine Estate

Robertson

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[www.zandvliet.co.za](http://www.zandvliet.co.za)