wine.co.za
easiest way to buy wine

# 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