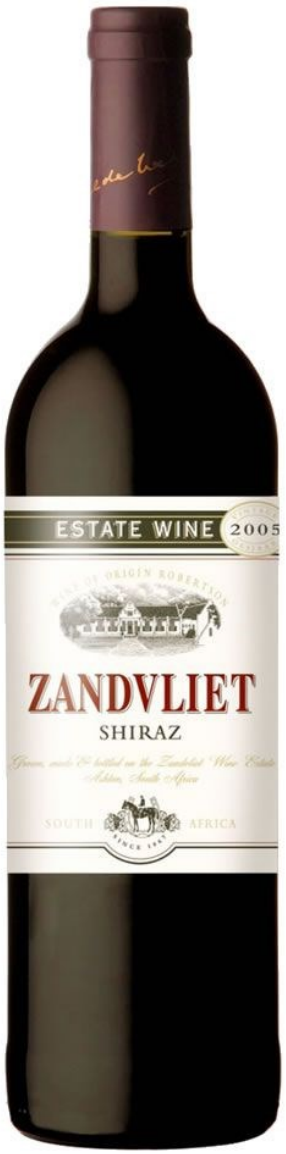
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Zandvliet Estate Shiraz 2007

Colour: Dark red, fresh tint.
Nose: Clean nose of ripe red fruits; predominantly plums and mulberries. Rich aromas with a hint of aniseed.
Palate: Ripe red fruit flavours of plums and mulberries with hints of cocoa. There is a richness on the palate from ripe and soft grape tannins. The wine has a good length and elegant finish.

Appreciation: Chill to 18° C for best results. Decant for essential oxygenation to bring out the full potential of the wine Food Pairing: A fine accompaniment to any dinner table. Best with red meats, venison, braais and casseroles.



variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Johan van Wyk
wine of origin : Robertson
analysis : **alc :** 14.1 % vol **rs :** 2.9 g/l **pH :** 3.44 **ta :** 5.6 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **closure :** Cork

John Platter: 3½ Stars (2006)

ageing : Drink now till 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 during March 2006.
Yield: 6-8 ton/ha

in the cellar : Maturation: Matured in seasoned French and American oak barrels for 18 - 24 months
Oenology: Fermentation at 25° - 30° C, vigorous pumpovers to onset of fermentation. Malolactic in tank. Long barrel contact - two decants per year.