

## 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.



## Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za