

Zandvliet Exclusive Vintage Shiraz French Oak Matured 2001

Colour: Intense dark red

Nose: Intensely rich and ripe aromas of prunes and of cedar-wood.

Palate: Ripe prunes and liquorice and salty drop. Full, persistent and smooth. Opulent wine.

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

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 2.4 g/l pH : 3.6 ta : 5.3 g/l

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

pack : Bottle **closure** : Cork

John Platter: 4 Stars

ageing : Drink now

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: 3-4ton/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 7500 bottles



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za