

Zandvliet Exclusive Vintage Shiraz American Oak Matured 2001

Colour: Intensely red with very good tint around the rim

Nose: Good integration of fruit aromas and oak despite the more aggressive American oak. Lots of liquorice and coal-tar with sweet plums making very pleasant aromas

Palate: Very nice balance of fruit, oak and acidity. Pleasant and persistent flavours of fruit and liquorice.

Appreciation: Decant at least an hour before serving - worth the effort Food Pairing: Best with red meats, curries and casseroles and all game

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.75 ta : 5.8 g/l

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

pack : Bottle **closure :** Cork

John Platter: 4 Stars

ageing : Recommended to drink now and not lay down any further.

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: 5-7ton/ha

in the cellar : 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 1700 bottles



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za