

Zandvliet Kalkveld Shiraz 1996 (French Oak Matured)

The South African Trophy Wine Show 2002 - Bronze

Ruby red with slight yellow rim. Richly concentrated ripe plum, mulberry and cherry aromas well integrated with spicy oakiness. Beautiful supple palate suggesting ripe, ripe tannins with the same densely concentrated ripe red fruits filling the mouth. Elegant, persistent and delicious.
ruit flavour, beautifully integrated with oak, soft ripe tannins giving an elegant, suave feel on the palate, lasting finish

variety : Shiraz | Shiraz

winery : Zandvliet Wine Estate

winemaker : Paul de Wet

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 4.0 g/l pH : 3.58 ta : 6.03 g/l

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ageing : Will benefit from further laying down.

in the cellar : Many ask the difference between Zandvliet Shiraz and Kalkveld. ZVT Shiraz is a blend from all the vineyards on the Estate, matured in old oak barrels, while Kalkveld Shiraz is made from selected, fully ripened grapes grown on a selected site of our limestone-rich kalkveld terroir. The wine is matured only in new oak made by French coopers.

Cellaring

Immediately before harvesting, a pre-harvest is done to remove all green, rot, sunburn or inferior clusters. The grapes are destalked, the pomace cooled down to less than 6Å°C while vigorously macerated for maximum colour and fruit extraction, before the pomace is warmed up and the yeast introduced. Fermentation temp. 20 â€“ 30Å°C. Most of the pressings are added. Some of the fermentation may take place in new medium-toasted French oak barrels. Barrel maturation up to 18 months.

