

Zandvliet Estate Shiraz 2008

Colour: Dark Garnet Red

Nose: Clean nose of ripe red plums with a hint of cherries and chocolate

Palate: Nose follows through to the palate with hints of mocha adding depth. Very good wood and wine balance resulting in a full lingering aftertaste.

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 : Etienne Malan

wine of origin : Robertson

analysis : alc : 14 % vol rs : 2.9 g/l pH : 3.6 ta : 5.9 g/l

type : Red style : Dry wooded

pack : Bottle closure : Cork

John Platter: 3½ Stars (2007)

ageing : Drink now till 2015.

in the vineyard :

The Shiraz vineyards of Zandvliet are planted mainly in the direction of the prevailing winds, on the gentle slopes of the foothills south of the Cogmans river flowing through the estate. The clayey soils are limestone-rich contributing salty, mineral characters and elegance to the wine. As a result, Zandvliet Shiraz remains one of South Africa's favourite red table wines.

Terroir

Slope: All aspects

Soil: Limestone rich, red clay to gravel bed broken soils

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