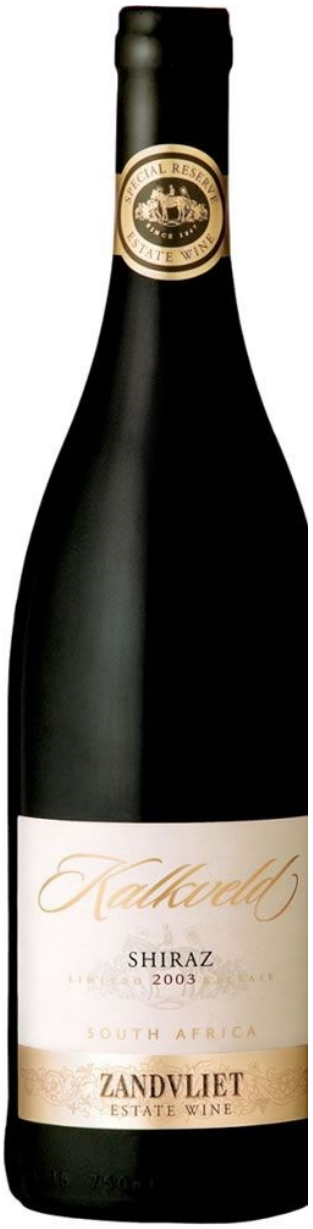
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# Zandvliet Kalkveld Shiraz 2007




Colour: Dark red, bordering on purple.
Nose: Well-balanced powerful nose with mulberries intermingled with hints of mocha, nutmeg and dark chocolate. A rose petal perfume rounds off the intense nose.
Palate: Restrained and elegant at first glance with the nose following through. Opens up beautifully with a medium mouth-fill. Very well integrated wood and ripe tannins make for a lingering aftertaste.

Appreciation: Decanting recommended. A beautifully elegant wine to grace any table. Food Pairing: Enjoy especially with red meats and spicy foods.

**variety :** Shiraz | 100% Shiraz
**winery :** Zandvliet Wine Estate
**winemaker :** Paul de Wet
**wine of origin :** Robertson
**analysis :** **alc :** 15.0 % vol **rs :** 2.9 g/l **pH :** 3.75 **ta :** 5.6 g/l
**type :** Red **style :** Dry **wooded**
**pack :** Bottle **closure :** Cork

John Platter: 4 Stars (2006)

**ageing :** Will be enhanced by laying down for several years.

**in the vineyard :** **Terroir**
Slope: South
Soil: Kalkveld, rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

**Origin**
Wine of Origin Robertson
Zandvliet Estate, established 1867 / 150ha
Owners: Paul de Wet; Dan de Wet

**about the harvest:** Harvested at 25° Balling.
Yield: 4-6 ton/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: Ettienne Malan (2010); Johan van Wyk (2000 - 2010)
Advised by: Paul de Wet (1976)
Viticulture: Dan de Wet (1993)

Production: 7800 bottles