

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: Etienne Malan (2010); Johan van Wyk (2000 - 2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 7800 bottles

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za

