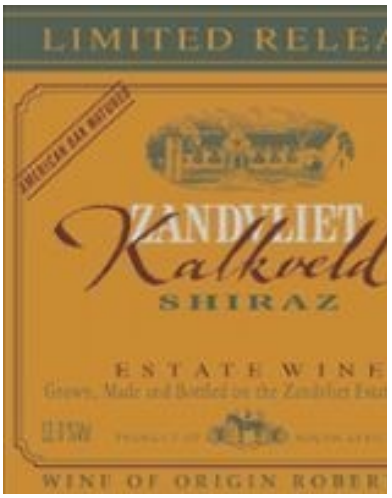
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Zandvliet Kalkveld Shiraz French Oak Matured 1998



The South African Trophy Wine Show 2002 - Bronze
Intense deep red with good tone. Ripe, yet fresh fruit aromas of black and red berries and plus with underlying spiciness and a hint of cigarbox. Oak and fruit fragrances are well integrated and evenly balanced even at this early stage. Firm, yet soft ripe tannins, with a subtle sweetness on the palate entry. Rounded and ripe fruit flavours, with good intensity, given even more than the nose promises; well-integrated with the oak. Sweet memory of ripe fruits and tannins persisting for a long time on the palate. Should be excellent with most meats, venison, wildfowl, pasta and with a good cheese platter.

variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Paul de Wet
wine of origin : Robertson
analysis : **alc :** 13.5 % vol **rs :** 2.4 g/l **pH :** 3.5 **ta :** 5.7 g/l
type : Red **style :** Dry **wooded**

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ageing : Will benefit from further laying down.

in the vineyard : Many ask the difference between Zandvliet Shiraz and Kalkveld. Zandvliet 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.

about the harvest: Immediately before harvesting, a pre-harvest is done to remove all green, rot, sunburn or inferior clusters.

in the cellar : The grapes are destalked, the pomace cooled down to less then 6ÂºC while vigorously macerated for maximum colour and fruit extraction, before the pomace is warmed up and the yeast introduced. Fermentation temperature 20 - 30ÂºC. 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.