

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 than 6°C while vigorously macerated for maximum colour and fruit extraction, before the pomace is warmed up and the yeast introduced. Fermentation temperature 20 - 30°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.

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za