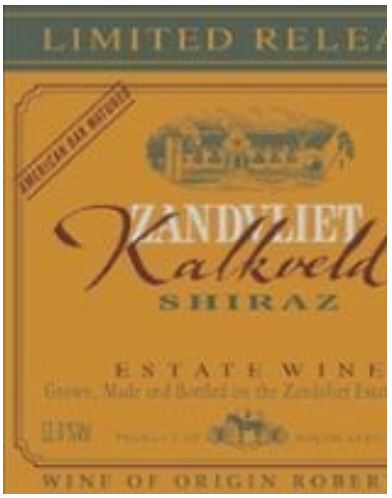
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Zandvliet Kalkveld Shiraz 1999 (American Oak Matured)



Deep and intense red colour with fresh rim. Toasty oak and vanilla fragrances on the nose, with slightly green notes but the lively and intense very ripe fruit aromas of black plums are not overpowered by the American oak. After a while in the glass, these strong fruit and jammy aromas come through rich and powerfully. The toast oak flavours are still predominant, slightly suppressing the fruit at this stage. Good acid balance. Sweetness on palate entry and at the end with the long aftertaste points to optimally ripe fruit and tannins.

This wine should be excellent with venison, wildfowl and with a good cheese platter.

variety : Shiraz | Shiraz
winery : Zandvliet Wine Estate
winemaker : Paul de Wet
wine of origin : Robertson
analysis : **alc :** 13.5 % vol **rs :** 2.6 g/l **pH :** 3.41 **ta :** 6.1 g/l

ageing : The elements of this wine still needs more time in the bottle.

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