

Zandvliet Vintage Liqueur Wine Shiraz 2008

Colour: Youthful, deep, ruby red.

Nose: Your nose is lured to a compote of plums, Black cherry, tobacco and mulberries. These fruit flavours are softly coated with chocolate and mocha.

Palate: Aromas follow through to a balanced palate where the richness of the fruit and the subtlety of chocolate, mocha and liquorice harmoniously linger on the after taste.

Appreciation: Chill to no more than 16°C before serving. Stilton, aged cheddar and a selection of roast nuts or spoil yourself with rich chocolate mousse and our VLW.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 17.28 % vol rs : 111.1 g/l pH : 3.58 ta : 5.0 g/l

type : Fortified **style** : Sweet **wooded**

pack : Bottle **closure** : Cork

ageing : If you can bare to wait, it will comfortably age for another 10 years.

in the vineyard : Terroir

Slope: Very gently, southerly

Soil: Kalkveld, rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

about the harvest: Yield: 3-4 ton/ha

in the cellar : Maturation: Barrel aged in old French Oak Barriques

Oenology: Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000 litre open cask and fortified on the skins with half brandy spirits and half wine spirits.

The Team

Winemaker:

Jacques Cilliers (2012)

Etienne Malan (2010 - 2011)

Johan van Wyk (2000)

Advised by: Paul de Wet (1971)

Viticulture: Dan de Wet (1993)

Production: 1164 bottles

Bottled on 22 November 2011

Zandvliet Wine Estate

Robertson

023 615 1505

www.zandvliet.co.za

