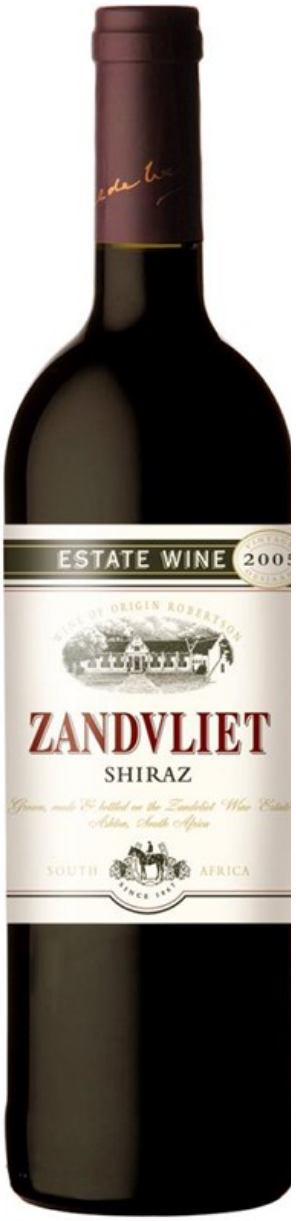
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Zandvliet Estate Shiraz 2010

Dark garnet red. The wine shows a ripe complex nose with flavours of plums, prunes and aniseed with hints of mixed spice. These deep flavours follow through to an integrated yet complex palate.

Decant for essential oxygenation to bring out the full potential of the wine Chill to 18°C for best results. Food pairing: Boeuf Bourguignon! Need I say more?



variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Jacques Cilliers
wine of origin : Robertson
analysis : **alc :** 14.0 % vol **rs :** 3.1 g/l **pH :** 3.53 **ta :** 5.3 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

John Platter: 2 Stars (2009)
John Platter: 3½ Stars (2007)

ageing : Drink now till 2016.

The Shiraz vineyards of Zandvliet are planted mainly in the direction of the prevailing winds, on the gentle slopes of the foothills south of the Cogmans river flowing through the estate. The clayey soils are limestone-rich contributing salty, mineral characters and elegance to the wine. As a result, Zandvliet Shiraz remains one of South

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Terroir
Slope: All aspects
Soil: Limestone rich, red clay to gravel bed broken soils
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

in the cellar : Maturation: Matured in seasoned French and American oak barrels for 18 - 24 months.
Oenology: Fermentation at 25° - 30° C, vigorous pumpovers to onset of fermentation. Malolactic in tank. Long barrel contact - two decants per year.