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Zandvliet Kalkveld Shiraz 2008



Colour: Dark Ruby red, with purple rim.
Nose:Delicately layered nose of plums, prunes, violets and dark chocolate. These flavours follow through onto a delicate palate.

Appreciation: Decanting recommended. A beautifully elegant wine to grace any table. Food Pairing: Enjoy especially with red meats and spicy foods.

variety : Shiraz | 100% Shiraz
winery : Zandvliet Wine Estate
winemaker : Jacques Cilliers
wine of origin : Robertson
analysis : **alc :** 14.5 % vol **rs :** 1.6 g/l **pH :** 3.58 **ta :** 5.54 g/l
type : Red **style :** Dry **wooded**
pack : Bottle **size :** 0 **closure :** Cork

John Platter: 3½ Stars

ageing : Will mature beautifully with careful cellaring.

in the vineyard : The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation – is brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

Terroir
Slope: South
Soil: Kalkveld, rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Southeast summer
Northwest winter

Origin
Wine of Origin Robertson
Zandvliet Estate, established 1867 / 150ha
Owners: Paul de Wet; Dan de Wet.

about the harvest: Harvested at 25° Balling.
Yield: 4 - 6 ton/ha

in the cellar : Oenology: Crush cold-soaked at 10° C for 3 days, fermented at 25° - 30° C. Malolactic fermentation at 18° C, decanted into new barrels.

The Team
Winemaker: Jacques Cilliers (2012); Ettienne Malan (2010); Johan van Wyk (2000 - 2010)
Advised by: Paul de Wet (1976)
Viticulture: Dan de Wet (1993)

Production: 7800 bottles