

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); Etienne Malan (2010); Johan van Wyk (2000 - 2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)

Production: 7800 bottles

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za

