

Zandvliet Estate Shiraz 2009

Colour: Dark garnet red.

Nose: The wine introduces you to a ripe complex nose showing flavours of plums, prunes and cinnamon with hints of mixed spice.

Palate: These deep, intense flavours follow through to a supple, layered and complex palate with the added dimension of dark chocolate.

Appreciation: 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 : Ettienne Malan

wine of origin : Robertson

analysis : alc : 14.5 % vol rs : 3.2 g/l pH : 3.64 ta : 5.5 g/l

type : Red **style :** Dry **wooded**

pack : Bottle **size :** 0 **closure :** Cork

John Platter: 3½ Stars (2007)

ageing : Drink now till 2015.

in the vineyard :

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 Africa's favourite red table wines.

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.



Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za