

Zandvliet Estate Shiraz 2011

Dark garnet red. The wine shows deep flavours that follow through a seamless, supple and complex palate with added hints of dark chocolate.

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 : 3.6 g/l pH : 3.56 ta : 5.6 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

ageing : Drink now till 2018.

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

in the vineyard :

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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.

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za

