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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.

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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.