

KALKVELD Hill of Enon Shiraz 2012 “Small Berry Pick”

Colour: Intense red to black.

Nose: Delicate layered nose of blueberries, licorice and dark chocolate.

Palate: These flavours follow through onto a delicate palate, with subtle wood integration, plums, cigar box and chocolate that finishes with a velvety smooth long aftertaste.

Enjoy this wine with steak tartare, fillet or lamb. Appreciation: Please decant for optimal sensory development

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Ettienne Malan

wine of origin : Robertson

analysis : **alc** : 14.0 % vol **rs** : 3.2 g/l **pH** : 3.72 **ta** : 5.5 g/l

type : Red **wooded**

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

2012 Vintage

2012: Vitis Vinifera 2015 - Gold

ageing : May be laid down to 2022

The 2003 maiden release of the Hill of Enon Shiraz, was the culmination of many years of walking the rows on the Hill, studying the grapes and vines throughout the season from budbreak to harvest, understanding the anomalies of the vineyard and then discovering how to identify and gather these unique berries and make this singular wine. From the first harvest we noticed interesting differences in the vineyard - small circles of vines with extraordinarily small berries became apparent, with the fruit ripening up to ten days before the main crop. These small berries were very much more intensely flavoured, which prompted us to harvest them separately. Dan de Wet with his team would then mark out the circles to harvest and let the magic happen; it continues with the 2012.

in the vineyard :

Origin: Wine of Origin Robertson Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet

Terroir

Slope: Very gently, southerly

Soil: Enon formation - conglomerate of pebbles, limestone & clay Moderate summer, with low night temperatures, cold winter

Climate: Southeast, summer; Northwest, winter

Wind:

about the harvest: Yield: 3 - 4 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: Winemakers: Ettienne Malan (2010) | Johan van Wyk (2000 - 2010) |

Viticulture: Paul de Wet (1971) | Dan de Wet (1993)

Production: 1000 bottles

Maturation: 30 months in 225L new Mendocino (American) oak barrels.



Zandvliet Wine Estate

Robertson

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