

Zandvliet Estate Shiraz 2013

Colour: Deep ruby red.

Nose: The wine introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of dark chocolate and mixed spice.

Palate: These deep flavours follow through to a seamless, supple and complex palate with added hints of dark chocolate.

Boeuf Bourguignon! Need I say more? Decant for essential oxygenation to bring out the full potential of the wine. Chill to 18° C for best results.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 14.5 % vol rs : 3.1 g/l pH : 3.56 ta : 5.2 g/l

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

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

2016 Vitis Vinifera - Gold

ageing : Drink now till 2020.

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.

in the vineyard :

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)

about the harvest: Yield: 6 - 8ton/ha

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.

The Team: Winemakers: Jacques Cilliers (2012) | Etienne Malan (2011) | Johan van Wyk (2000-2010)

Zandvliet Wine Estate

Robertson

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