

Zandvliet Shiraz 1998

Sold Out

The South African Trophy Wine Show 2002 - Bronze

Great concentration of colour, aromas and fruit. Rich ripe red fruit characters - plums, cherries and mulberries. Intense fruit flavour, beautifully integrated with oak, soft ripe tannins giving an elegant, suave feel on the palate, lasting finish. Excellent with all foods.

variety : Shiraz | 100% Shiraz

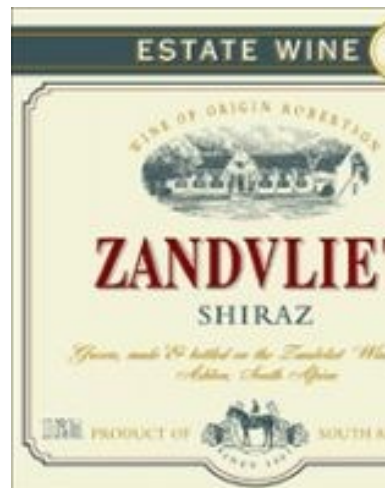
winery : Zandvliet Wine Estate

winemaker : Johan van Wyk

wine of origin : Robertson

analysis : alc : 13.0 % vol rs : 2.4 g/l pH : 3.55 ta : 5.6 g/l

type : Red



in the vineyard : Great northern Rhone variety gaining worldwide fame specially from Hermitage and now lately Australia. Vigorous grower, doing especially well on hard granite, limestone and gravel soils. Makes huge complex wines that can last up to 30 years. First red planted on Zandvliet in 1969, initially in alluvial soils. All our Shiraz has since been relocated to the kalkveld with its calcareous, clay and gravelly soils. The extent of the vineyard is now close on 40 hectares and increasing yearly. Special care is taken to ensure that evenly spaced small clusters with small berries are produced thereby limiting the crop to 45-70 hectolitres per hectare.

about the harvest: Harvesting takes place only when grapes are fully ripe which is determined chiefly by tasting the grapes in the vineyards. Fruit of great intensity of colour, aroma and taste is produced on this unique terroir.

in the cellar : After crushing, some of the pomace was cold soaked before fermentation to ensure maximum fruit and colour extraction. Some of the wine completed its fermentation in the barrel, all going through the malolactic fermentation. The wine was matured in old (third fill) barrels for as long as 24 months to achieve the elegance of taste that is a hallmark of this flagship Zandvliet wine.

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za