

Zandvliet Kalkveld Shiraz 2014

Colour: Dark Ruby red, with a purple border.

Nose: Delicately layered nose of violets and dark chocolate. These flavours follow through onto a delicate palate with subtle wood integration of plums, cigar box and chocolate that finishes with a velvety smooth long aftertaste.

Appreciation: Decanting recommended. A beautifully elegant wine to grace any table. Enjoy especially with red meats & spicy foods.

variety : Shiraz | 100% Shiraz

winery : Zandvliet Wine Estate

winemaker : Jacques Cilliers

wine of origin : Robertson

analysis : alc : 14.1 % vol rs : 2.14 g/l pH : 3.71 ta : 5.1 g/l

type : Red **style** : Dry **wooded**

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

2016 Veritas Wine Awards - Silver

2016 Tim Atkin's Medal of Excellence - 91 Points

2016 Old Mutual Wine Awards - Silver

ageing : At its best in 2018.

The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation - is brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

in the vineyard : The Kalkveld single vineyard lies on the southern slope of the Hill of Enon, a magical hill that dominates the centre of Zandvliet itself. This hill, so-named after the complex conglomerate of limestone, pebbles and clay - the Enon Formation - is brushed daily by the southeasterly breeze cooling the vineyard. The unique terroir gives the wine its singular mineral footprint.

Terroir

Slope: South

Soil: Kalkveld, rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Southeast summer / Northwest winter

Origin

Wine of Origin Robertson

Zandvliet Estate, established 1867 / 150ha

Owners: Paul de Wet; Dan de Wet.

about the harvest: Harvested at 25° Baling.

Yield: 4 - 6 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.

Maturation: In the furst fukk 500l French oak barrels (Bernard) for 18 months.

The Team

Winemaker: Jacques Cilliers (2012); Etienne Malan (2010); Johan van Wyk (2000 - 2010)

Advised by: Paul de Wet (1976)

Viticulture: Dan de Wet (1993)



Production: 5 538 bottles

Zandvliet Wine Estate

Robertson

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www.zandvliet.co.za

