

Zandvliet Estate Shiraz 2022

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

analysis: alc : 14.5 % vol rs : 2.4 g/l pH : 3.59 ta : 5.5 g/l

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

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

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 : Slope: All aspects

Soil: Limestone rich, red clay and weathered shale.

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

Wind: Cool south easterly (summer)

about the harvest: 10 ton/ha

in the cellar : Fermentation at 25 – 30°C, vigorous pump overs to onset of fermentation. Malolactic in tank. Two decants per year.

Matured in seasoned French 4000l Foudre barrels 18 months.

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



Zandvliet Wine Estate

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www.zandvliet.co.za