

ZANDVLIET

WINE ESTATE

SHIRAZ



Cellarmaster's Notes: 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.

Colour: Deep rub red

Cultivar: 100% Shiraz

Tons Per Hectare: 6-8 ton/ha

Terroir: 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)

Oenology: Fermentation at 25 - 30°C, vigorous pumpovers to onset of fermentation. Malolactic in tank. Two decants per year.

Maturation: Matured in seasoned French and American oak barrels for 18 - 24 months.

Analysis: Alc / Vol: 13.29 %, Acidity: 5.5 g/l
pH: 3.58, Residual sugar: 3.0 g/l

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 000 722

Case Barcode: 260 0565 300 0726

FOOD PAIRING

Boeuf Bourguignon!
Need I say more?

AWARDS & ACCOLADES

GOLD WINE AWARDS Gold - 2016
VITIS VINIFERA Gold - 2016
WINE MAGAZINE CHRISTIAN EDES 91/100 - 2016