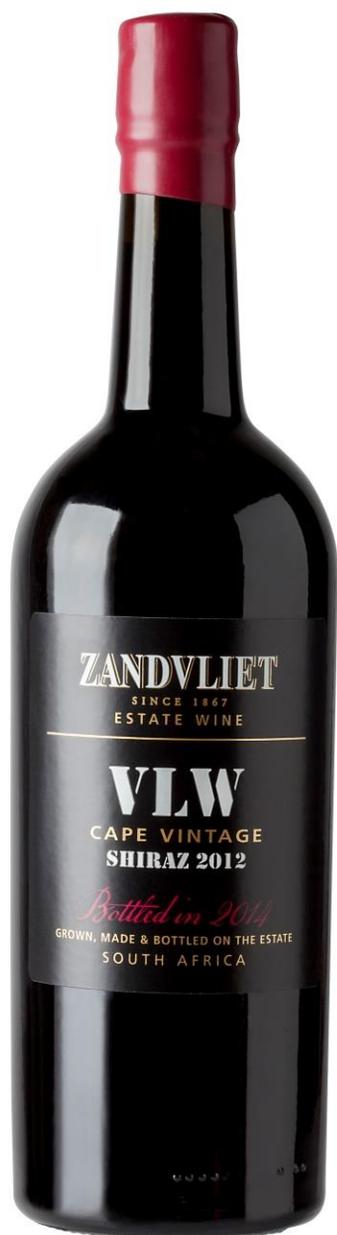


# ZANDVLIET

WINE ESTATE

With Zandvliet and Shiraz there is a romance!" Since 1979, this love-affair has blossomed to include different Shiraz styles like the Kalkveld and the iconic Small Berry Pick. This was followed by a bright and dry Shiraz Rosé and now culminating in this special late-bottled parcel of Fortified Shiraz or Vintage Liqueur Wine.



For more information about our Estate, please write to P.O. Box 36, Ashton, 6715 RSA, phone +27 (0) 23 615 1146, fax +27 (0) 23 615 1327, e-mail [info@zandvliet.co.za](mailto:info@zandvliet.co.za), or visit our website [www.zandvliet.co.za](http://www.zandvliet.co.za)

## VINTAGE LIQUEUR WINE Shiraz 2013

### Winemaker's Notes

<i>Colour</i>	Youthful, deep, ruby red
<i>Nose</i>	Your nose is lured to a compote of plums, black cherry, tobacco and mulberries. These fruit flavours are softly coated with chocolate and mocha.
<i>Palate</i>	Aromas follow through to a balanced palate where the richness of the fruit and the subtlety of chocolate, mocha and liquorice harmoniously linger on the after taste.
<i>Ageing potential</i>	If you can bare to wait, it will comfortably age for another 10 years
<i>Appreciation</i>	Chill to no more than 16°C before serving.
<i>Food pairing</i>	Stilton, aged cheddar and a selection of roast nuts or spoil yourself with rich chocolate mousse and our VLW

<i>Vintage</i>	2013
<i>Blend</i>	100% Shiraz
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha

<i>Analysis</i>	Alc / Vol: 17,84 %
	Acidity 4,8 g/ℓ
	pH: 3.60
	Residual sugar 64,6 g/ℓ

<i>Maturation</i>	Barrel aged in old French Oak Barriques
<i>Terroir</i>	Slope: Very gently, southerly Soil: Kalkveld, rocky, chalk rich Climate: Moderate summer, with low night temperatures, cold winter Wind: Cool south easterly (summer)

<i>Yield</i>	3-4 ton/ha
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<i>Oenology</i>	Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000ℓ open cask and fortified on the skins with pot distilled brandy spirits,
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<i>The team</i>	Winemaker: Jacques Cilliers (2012)
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