

ZANDVLIET

WINE ESTATE

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.



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, or visit our website www.zandvliet.co.za

KALKVELD Shiraz 2014

Winemaker's Notes

<i>Colour</i>	Dark ruby red with a purple border
<i>Nose</i>	Delicately laired nose of plums, prunes, violets and dark chocolate.
<i>Palate</i>	These fruit 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.
<i>Ageing potential</i>	Will be enhanced by laying down for several years. At best 2024.
<i>Appreciation</i>	Decanting recommended. A beautifully elegant wine to grace any table.
<i>Food pairing</i>	Enjoy especially with red meats & spicy foods.

<i>Vintage</i>	2014
<i>Blend</i>	100% Shiraz
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 14% Acidity 5.7 g/ℓ pH: 3.5 Residual sugar 2,78g/ℓ
<i>Maturation</i>	In fused 300ℓ French oak barrels (Bernard) for 18 months
<i>Terroir</i>	Slope: South Soil: Kalkveld, rocky, chalk-rich Climate: Moderate summer with low night temperatures, cold winter Wind: Southeasterly in summer Northwesterly in winter
<i>Yield</i>	4-6 ton/ha
<i>Oenology</i>	Harvested at 25° Balling by hand. Crush cold-soaked at 10°C for 3 days, fermented at 25 - 30°C. Malolactic fermentation at 18°C, decanted into new barrels.
<i>The team</i>	Winemaker: Jacques Cilliers (2012) Randall Fortuin Tidur Berens Willem Koopman
<i>Production</i>	5538 bottles
