

ZANDVLIET

WINE ESTATE

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. Zandvliet Shiraz, because of some of these attributes, remains one of South Africa's favourite red table wines.



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

Zandvliet Shiraz 2015

Winemaker's Notes

<i>Colour</i>	Deep Ruby red
<i>Nose</i>	This wine introduce you to a ripe complex nose showing flavours of plums, blackcurrent and pepper with hints of dark chocolate and mixed spice.
<i>Palate</i>	These deep flavours follow through to a seamless, supple, complex palate with added hints of dark chocolate
<i>Ageing potential</i>	Now to 2024
<i>Appreciation</i>	Decant for essential oxygenization to bring out full potential of wine.
<i>Food pairing</i>	Boeuf Bourguignon need I say more!!

<i>Vintage</i>	2015
<i>Blend</i>	100% Shiraz
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 13.8 Acidity 5.5 pH: 3.56 Residual sugar 3
<i>Maturation</i>	Matured in used French oak barrels for 18 - 24 months
<i>Terroir</i>	Slope: All aspects Soil: Limestone-rich, red clay to gravel bed broken soils. Climate: moderate summer, with low night temperatures, cold winter Wind: Southeast, summer; Northwest winter
<i>Yield</i>	3.4 6 - 8 ton/ha
<i>Oenology</i>	Fermentation at 25 - 30°C vigorous pumpovers to onset of fermentation. Malolactic in tank. Long barrel contact -two decants per year.
<i>The team</i>	Winemaker: Jacques Cilliers (2012)

Platter
★★★★☆
(2016)