

ZANDVLIET

WINE ESTATE

The 2003 maiden release of the Hill of Enon Shiraz was the culmination of many years of walking the rows on the Hill. We studied the vines throughout the seasons from budbreak to harvest, understanding the anomalies of the circular chalk formations wherein the vineyards are planted and then examining the combined effects of the mineral content and soil drainage. This unique terroir produces extraordinary small berries which ripen some ten days before the main crop. These small berries are much more intensely flavoured and prompted us to harvest them separately to make this exceptional wine.



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KALKVELD Hill of Enon Shiraz 2016 Small Berry Pick

Winemaker's Notes

Colour	Intense red to black
Nose	Delicate layered nose of blueberries, licorice and dark chocolate
Palate	These flavours follow through onto a delicate palate, with wood integration, plums, cigar box and chocolate that finishes with a velvety smooth lingering aftertaste.
Ageing potential	At its best in 2025
Appreciation	Decant for optimal sensory development
Food pairing	Enjoy this wine with steak tartare, fillet or lamb.

Vintage	2016
Blend	100% Shiraz
Origin	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
Analysis	Alc / Vol 13% Acidity 5.3 g/ℓ pH 3.58 Residual sugar 3,0 g/ℓ
Maturation	26 months in 500ℓ new Mendocino oak barrels
Terroir	Slope Very gentle, southerly Soil Enon formation – conglomerate of pebbles, limestone & clay Climate Moderate summers with low night temperatures; cold snow-capped mountains in winter Wind: South-easterly in summer North-westerly in winter
Yield	500L/ton
Oenology	Crush cold-soaked at 10°C for 3 days; fermented at 25 – 30°C. Malolactic fermentation at 18°C; decanted into new barrels.
The team	Winemaker Jacques Cilliers (2012) Randell Fortuin Teodore Barends Willem Koopman
Production	1500 bottles