

ZANDVLIET

WINE ESTATE

The Shiraz vineyards of Zandvliet are planted mainly in the direction of the prevailing winds, upon weathered shale and lime stone rich soils on the South facing slopes of the Hill of Enon. These special conditions contributes to the Zandvliet Shiraz's unique mineral character and elegance that makes this a wine to remember. As a result Zandvliet Shiraz 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

2016

Winemaker's Notes

<i>Colour</i>	Deep ruby red.
<i>Nose</i>	The wine introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of mixed spice.
<i>Palate</i>	These deep flavours follow through to a seamless, supple and complex palate with added hints of dark chocolate.
<i>Ageing potential</i>	Drink now till 2024.
<i>Appreciation</i>	Decant for essential oxygenation to bring out the full potential of the wine Chill to 18°C for best results.
<i>Food pairing</i>	Boeuf Bourguignon! Need I say more?

<i>Vintage</i>	2016
<i>Blend</i>	100% Shiraz
<i>Origin</i>	Wine of Origin Robertson Zandvliet Estate, established 1867 / 50ha
<i>Analysis</i>	Alc / Vol: 13.29 % Acidity 5.5 g/l pH: 3.58 Residual sugar 3.0 g/l
<i>Maturation</i>	Matured in seasoned French and American oak barrels for 18 - 24 months.
<i>Terroir</i>	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)
<i>Yield</i>	6-8 ton/ha
<i>Oenology</i>	Fermentation at 25 - 30°C, vigorous pumpovers to onset of fermentation. Malolactic in tank . Two decants per year.
<i>The team</i>	Winemaker: Jacques Cilliers (2012) Theodore Berends Willem Koopman Randall Fortuin