

# ZANDVLIET

WINE ESTATE

## HILL OF ENON SHIRAZ



*Cellarmaster's Notes:* Delicate layered nose of blueberries, licorice and dark chocolate. These flavours follow through onto a delicate palate, with wood integration, plums, cigar box and chocolate that finishes with a velvety smooth long aftertaste.

*Colour:* Intense red to black

*Cultivar:* 100% Shiraz

*Tons Per Hectare:* 500l/ton

*Terroir:* Slope: Very gently, southerly  
Soil: Enon formation – conglomerate of pebbles, limestone & clay  
Climate: Moderate summer, with low night temperatures, cold snow capped mountains in the winter  
Wind: Southeast, summer; Northwest, winter

*Oenology:* 30% Whole bunch natural fermentation. Malolactic fermentation completed in new oak barrels.

*Maturation:* Matured in seasoned French and American oak barrels for 18 - 24 months.

*Analysis:* Alc / Vol: 13.58%, Acidity: 5.5 g/l  
pH: 3.58, Residual sugar: 3,2 g/l

*Case Size:* 6 x 750ml

*Bottle Barcode:* 600 5653 000 500

*Case Barcode:* 260 0565 3000 504

### FOOD PAIRING

Enjoy this wine with steak tartare, fillet or lamb.

### AWARDS & ACCOLADES

VITIS VINIFERA Gold - 2017  
MICHELANGELO Double Gold – 2017  
TIM ATKIN (92/100)