

ZANDVLIET

WINE ESTATE

KALKVELD SHIRAZ



Cellarmaster's Notes: Delicately laired nose of plums, prunes & violets with hints of spice. These fruit flavours follow through onto a delicate palate with subtle wood integration that finishes with a velvety smooth long aftertaste.

Colour: Dark ruby red with a purple border

Cultivar: 100% Shiraz

Tons Per Hectare: 4-6 ton/ha

Terroir: Slope: South
Soil: Kalkveld, rocky, chalk-rich
Climate: Moderate summer with low night temperatures, cold winter
Wind: Southeasterly in summer, Northwesterly in winter

Oenology: 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

Maturation: Matured in 500ℓ French oak barrels for 24 months

Analysis: Alc / Vol: 13.5%, Acidity: 5.7 g/ℓ
pH: 3.61, Residual sugar: 2.7g/ℓ

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 001 149

Case Barcode: 260 0565 3001 143

FOOD PAIRING

Enjoy this wine with steak tartare, fillet or lamb.

AWARDS & ACCOLADES

OLD MUTUAL TROPHY WINE SHOW (93/100) Gold - 2015
TIM ATKIN (92/100)