

# ZANDVLIET

WINE ESTATE

## CAPE VINTAGE RESERVE



<i>Cellarmaster's Notes:</i>	A compote of plums, black cherry, tobacco and mulberries are found on the nose. These fruit flavors are softly coated with chocolate and mocha. These aromas express themselves on a beautiful, layered palate where the richness of fruit, chocolate, mocha and liquorice harmoniously linger on the after taste.
<i>Color:</i>	Youthful, deep, ruby red
<i>Tons Per Hectare:</i>	3-4 ton/ha
<i>Terroir:</i>	Slope: Very gently, southerly Soil: Rocky, chalk rich Climate: Moderate summer, with low night temperatures, cold winter Wind: Cool south easterly (summer)
<i>Oenology:</i>	The grape clusters were fully ripened to 27 Balling. After destemming the pomace was punched down in an open cask. Skins was pressed and must was fortified with pot distilled brandy spirits
<i>Maturation:</i>	Barrel aged in old French Oak Barriques for 7 years
<i>Analysis:</i>	Alc./ Vol: 18%, Acidity: 5.9 g/l pH: 3.70, Residual sugar: 78 g/l
<i>Vintage:</i>	2017
<i>Case Size:</i>	6 x 750ml
<i>Bottle Barcode:</i>	6005 6530 01385
<i>Case Barcode:</i>	26005 6530 01389

### FOOD PAIRING

Stilton, aged cheddar and a selection of roast nuts or spoil yourself with rich chocolate mousse and our VLW

### AWARDS & ACCOLADES

2022 Platter's Wine Guide – 4 Stars