

ZANDVLIET

WINE ESTATE

VINTAGE LIQUER WINE CAPE VINTAGE SHIRAZ

CELLARMASTER'S NOTES

Your nose is lured to a compote of plums, black cherry, tobacco, and mulberries. These fruit flavors are softly coated with chocolate and mocha. Aromas follow through to a balanced palate where the richness of the fruit and the subtlety of chocolate, mocha, and liquorice harmoniously linger on the after taste.

FOOD PAIRING

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

COLOUR

Youthful, deep, ruby red

CULTIVAR

100% Shiraz

TONS PER HECTARE

3-4 ton/ha

TERROIR

Slope: Very gently, southerly

Soil: Kalkveld, rocky, chalk rich

Climate: Moderate summer, with low night temperatures, cold winter

Wind: Cool south easterly (summer)

OENOLOGY

Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000ℓ open cask and fortified on the skins with pot distilled brandy spirits

MATURATION

Barrel aged in old French Oak Barriques

ANALYSIS

Alc./ Vol: 17.8 % Acidity: 5.7 g/ℓ pH: 3.73 Residual sugar: 75 g/ℓ

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 565 3001 385

CASE BARCODE

2 600 5653 001 389

