

ZANDVLIET

WINE ESTATE

HILL OF ENON SHIRAZ

CELLARMASTER'S NOTES

Delicate layered nose of blueberries, licorice and plums. These flavors follow through onto a delicate palate, with subtle wood integration, plums, cigar box and chocolate that finishes with a velvety smooth long aftertaste.

FOOD PAIRING

Enjoy this wine with steak tartare, fillet or lamb.

COLOUR

Intense red

CULTIVAR

100% Shiraz

TONS PER HECTARE

7t/ha that yielded 500l/ton.

TERROIR

Planted: 1995, Clone SH 21 & 22 on 101-14b

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. Open fermenter, punch down twice a day. Malolactic fermentation completed in new oak barrels.

MATURATION

Matured in seasoned French 500 l oak barrels for 24 months.

ANALYSIS

Alc./ Vol: 13.88% Acidity: 5.7 g/l pH: 3.57 Residual sugar: 2.7 g/l

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 5653 000 500

CASE BARCODE

2 600 5653 000 504

AWARDS & ACCOLADES

Platinum – 2019 Vintage - 2022 National Wine Challenge (Top 100)

Gold – 2019 Vintage – 2022 Michelangelo Wine Awards

4 ½ Stars – 2019 Vintage - 2022 Platter Wine Guide (awarded in 2018)

92 Points– 2022 Tim Atkin MW South Africa Special Report

4 Stars -2021 Platter's Wine Guide (awarded in 2020)

95/100 Awarded Best Shiraz -2021 Prescient Shiraz Report

