

ZANDVLIET

WINE ESTATE

KALKVELD SHIRAZ

CELLARMASTER'S NOTES

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

FOOD PAIRING

Enjoy this wine with steak tartare, fillet, or a Karoo rack of lamb on the coals.

COLOUR

Dark ruby red with a purple border

CULTIVAR

100% Shiraz

TONS PER HECTARE

6.4 ton/ha

TERROIR

Slope: South

Soil: Kalkveld, rocky, chalk-rich

Climate: Moderate summer with low night temperatures, cold winter

Wind: South-easterly in summer, North-westerly in winter

OENOLOGY

Harvested at 24.8° Balling by hand. Crush cold-soaked at 10°C for 3 days, fermented at 25 - 30°C. Malolactic fermentation at 20°C, decanted into new barrels.

MATURATION

Matured in 300ℓ French oak barrels for 24 months

ANALYSIS

Alc./ Vol: 14.12% Acidity: 5.2g/ℓ pH: 3.64 Residual sugar: 2.6 g/ℓ

CASE SIZE

6 x 750ml = 450 cases

BOTTLE BARCODE

600 5653 001 149

CASE BARCODE

2 600 5653 001 143

AWARDS & ACCOLADES

90 Points – 2021 Vintage - 2025 Decanter World Wine Awards

88 Points – 2021 Vintage - 2025 Platters Wine Guide

86 Points – 2022 Vintage - 2025 Trophy Wine Show

Top 100 & Double Platinum awards – 2023 Vintage - 2025 National Wine Challenge

91 Points – 2021 Vintage – 2025 Winemag Prescient Awards

92 Points – 2022 Vintage – 2025 Winemag Prescient Awards

90 Points – 2021 Vintage- 2024 Tim Atkin South Africa Special Report

Double Platinum – Top 100 – 2020 Vintage - 2024 National Wine Challenge

Double Platinum – Top 100 – 2021 Vintage - 2024 National Wine Challenge

