

ZANDVLIET

WINE ESTATE

SHIRAZ

CELLARMASTER'S NOTES

The wine introduces you to a ripe complex nose showing flavors of plums, blackcurrants, and pepper with hints of mixed spice. These flavors follow through to a seamless, supple, and complex palate with added hints of dark chocolate.

FOOD PAIRING

Boeuf Bourguignon! Need I say more?

COLOUR

Deep ruby red

CULTIVAR

100% Shiraz

TONS PER HECTARE

10 ton/ha, 20 year old vines

TERROIR

Slope: All aspects

Soil: Limestone rich, red clay and weathered shale.

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

Wind: Cool south easterly (summer)

OENOLOGY

Fermentation at 22 - 26°C, extraction through pump overs during fermentation. Malolactic in tank. Three decants per year.

MATURATION

Matured in seasoned French 4000l Foudre barrels 15 months.

ANALYSIS

Alc. / Vol: 14.04 % Acidity: 5.5 g/l pH: 3.67 Residual sugar: 2.4 g/l

CASE SIZE

6 x 750ml

BOTTLE BARCODE

600 5653 000 722

CASE BARCODE

2 600 5653 000 726

AWARDS & ACCOLADES

Double Platinum – 2020 Vintage – 2023 National Wine Challenge TOP 100

Double Platinum – 2018 Vintage – 2022 National Wine Challenge TOP 100

90 Points – 2020 Vintage – 2021 James Suckling Awards

4 Stars – 2020 Platter's Wine Guide (awarded in 2019)

4 Stars – 2017 Vintage – 2021 Platter's Wine Guide (awarded in 2020)

Veritas Gold 2022

