

# ZANDVLIET

WINE ESTATE

## SHIRAZ



*Cellarmaster's Notes:* The wine introduces you to a ripe complex nose showing flavours of plums, blackcurrants and pepper with hints of mixed spice. These deep flavours follow through to a seamless, supple and complex palate with added hints of dark chocolate.

*Colour:* Deep rub red

*Cultivar:* 100% Shiraz

*Tons Per Hectare:* 6-8 ton/ha

*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 25 - 30°C, vigorous pumpovers to onset of fermentation. Malolactic in tank. Two decants per year.

*Maturation:* Matured in seasoned French and American oak barrels for 18 - 24 months.

*Analysis:* Alc / Vol: 13.46 %, Acidity: 5.2 g/l  
pH: 3.55, Residual sugar: 3.0 g/l

*Case Size:* 6 x 750ml

*Bottle Barcode:* 600 5653 000 722

*Case Barcode:* 260 0565 300 0726

### FOOD PAIRING

Boeuf Bourguignon!  
Need I say more?

### AWARDS & ACCOLADES

**2020 PLATTER'S WINE GUIDE** awarded in 2019, 4 Stars

**GOLD WINE AWARDS** Gold - 2016

**VITIS VINIFERA** Gold - 2016

**WINE MAGAZINE CHRISTIAN EDES** 91/100 - 2016