

ZANDVLIET

WINE ESTATE

HILL OF ENON SHIRAZ “Small Berry Pick”



Cellarmaster's Notes: Delicate layered nose of blueberries, licorice and dark chocolate. These flavours follow through onto a delicate palate, with wood integration, plums, cigar box and chocolate that finishes with a velvety smooth long aftertaste.

Colour: Intense red to black

Cultivar: 100% Shiraz

Tons Per Hectare: 500l/ton

Terroir: 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. Malolactic fermentation completed in new oak barrels.

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

Analysis: Alc / Vol: 13.64%, Acidity: 5.5 g/l
pH: 3.58, Residual sugar: 4,7 g/l

Case Size: 6 x 750ml

Bottle Barcode: 600 5653 000 500

Case Barcode: 260 0565 3000 504

FOOD PAIRING

Enjoy this wine with steak tartare, fillet or lamb.

AWARDS & ACCOLADES

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

2020 NATIONAL WINE CHALLENGE Platinum (2018 vintage)

VITIS VINIFERA Gold - 2017

TIM ATKIN (92/100)