

ZANDVLIET

WINE ESTATE

VINTAGE LIQUEUR WINE – CAPE VINTAGE SHIRAZ



Cellarmaster's Notes: Your nose is lured to a compote of plums, black cherry, tobacco and mulberries. These fruit flavours are softly coated with chocolate and mocha. Aromas follow through to a balanced palate where the richness of the fruit and the subtlety of chocolate, mocha and liquorice harmoniously linger on the after taste.

Colour: Youthful, deep, ruby red

Cultivar: 100% Shiraz

Tons Per Hectare: 3-4 ton/ha

Terroir: Slope: Very gently, southerly
Soil: Kalkveld, rocky, chalk rich
Climate: Moderate summer, with low night temperatures, cold winter
Wind: Cool south easterly (summer)

Oenology: Made from a few vines in our Kalkveld Shiraz vineyard. The grape clusters were fully ripened to 28.5° Balling. After destemming the pomace was punched down in 1000ℓ open cask and fortified on the skins with pot distilled brandy spirits

Maturation: Barrel aged in old French Oak Barriques

Analysis: Alc / Vol: 18.34 %, Acidity: 4.5 g/ℓ
pH: 3.73, Residual sugar: 76.3 g/ℓ

Case Size: 6 x 750ml

Bottle Barcode: 6005 6530 01385

FOOD PAIRING

Stilton, aged cheddar and a selection of roast nuts or spoil yourself with rich chocolate mousse and our VLW

AWARDS & ACCOLADES

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