

# ZANDVLIET

WINE ESTATE

## KALKVELD SHIRAZ



<i>Cellarmaster's Notes:</i>	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.
<i>Color:</i>	Dark ruby red with a purple border
<i>Cultivar:</i>	100% Shiraz
<i>Tons Per Hectare:</i>	4-6 ton/ha
<i>Terroir:</i>	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
<i>Oenology:</i>	Harvested at 25° Balling by hand. Crush cold-soaked at 10°C for 3 days, fermented at 25 - 30°C. Malolactic fermentation at 18°C, decanted into new barrels
<i>Maturation:</i>	Matured in 500ℓ French oak barrels for 24 months
<i>Analysis:</i>	Alc./ Vol: 14.33%, Acidity: 5.2g/ℓ pH: 3.66, Residual sugar: 2.8 g/ℓ
<i>Vintage:</i>	2018
<i>Case Size:</i>	6 x 750ml
<i>Bottle Barcode:</i>	600 5653 001 149
<i>Case Barcode:</i>	260 0565 3001 143

### FOOD PAIRING

Enjoy this wine with steak tartare, fillet, or lamb.

### AWARDS & ACCOLADES

Decanter World Wine Award – 2022  
DOUBLE GOLD - 2021 National Wine Championship  
NWC Double Gold - 2020  
MICHELANGELO WINE AWARDS GOLD – 2020  
OLD MUTUAL TROPHY WINE SHOW (93/100) Gold  
TIM ATKIN (92/100)  
PLATTER'S WINE GUIDE 4\*