

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

Case Barcode:

26005 6530 01389

FOOD PAIRING

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

AWARDS & ACCOLADES