

Zevenwacht The Tin Mine Red 2008

Dark purple red in colour, with the nose that exudes aromas of violets, dried spices and concentrated black fruits with a slow release of mocha and dark chocolate. The palate impresses with density on entry matched with persistent yet supple tannins - a multi layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish. A delicious wine to be enjoyed now or over the next five years.

variety : Shiraz | Shiraz, Cabernet, Merlot, Primitivo

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Western Cape

analysis : alc : 14.5 % vol rs : 3.3 g/l pH : 3.50 ta : 5.6 g/l

type : Red

pack : Bottle **closure :** Cork

in the vineyard : Zevenwacht is situated on the first rise in topography after the waves of the icy Atlantic Ocean have hit the shoreline of False Bay. The prevailing winds are South easterly and gust over the cold water, leaving their signature pervasive cool mistiness in the hills during the summer months. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

For this blend we used grapes from five different vineyards. The vineyards are all situated on South westerly and westerly facing slopes. We used a six year old Shiraz, Mourverdre and Viognier vineyard and a first crop Grenache and Primitivo vineyard. These vineyards ranges in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habit of Shiraz. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

about the harvest: We harvested 8 tons per hectare.

in the cellar :

The Shiraz and Viognier vineyard ripened at the same time. The Viognier was lightly pressed and then the skins added on top of the Shiraz. A co-fermentation of the Viognier and Shiraz took place. The Shiraz/Viognier, Grenache, Mouvedre and Primitivo fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pumpovers and punch downs helped with extracting intense colour and soft, pliable tannins. After fermentation the wine was pressed and racked to French oak barrels. The different components were aged for 8 months before we retasted the wines. We selected the best barrels, blended them and matured the blend for a further 4 months in French oak barrels. The final blend: 73% Shiraz, 13% Mouvedre, 8% Grenache and 4% Primitivo and 2% Viognier.



Zevenwacht Wine Estate

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Zevenwacht
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