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Zevenwacht Syrah 2015

Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black fruits, sweet violet and jasmine spice finishing with hints of white pepper. Its velvety feel leaves you mesmerized.

We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.

When to Enjoy: With a delicious meal to savour the intensity of this wine.
How to Serve: At a pleasing 16° - 18° (not too cold and not our summer room temperature)

variety : Shiraz | 100% Shiraz
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.0 g/l **pH :** 3.59 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2017 International Wine and Spirits Competition - Gold Medal

ageing : Definite aging ability in the right conditions - from 5 to 10 years.

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard :
South-Westerly facing slopes ranging in altitude from 150 - 280m above sea level. The vines are trellised on a seven-wire hedge system.

about the harvest: We harvest approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

in the cellar : 2015 was a beautiful red wine year with great extraction and fruit expression. With careful management and lots of extra time in the vineyards, we picked at optimal ripeness, resulting in beautiful ripe fruit and concentration. We fermented the Syrah at temperatures around 27° C. After fermentation the wine was pressed and racked to 100% 500l French oak barrels where it matured for approximately 14 months. An amazing wine that will develop beautifully over time.

Barrel Treatment: Avg 18 months

Zevenwacht Wine Estate

Stellenbosch
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