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Zevenwacht Z Syrah/Mourvedre/Viognier 2006

This wine exudes enticing aromas of dried spices,white pepper, violets, concentrated black fruits and hints of dark chocolate. The palate is ripe, rich, fresh and layered with decadent spicy black currant flavours. A full-bodied wine with a bold, integrated tannin structure.



variety : Shiraz | 71% Syrah, 25% Mourvedre, 4% Viognier
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 3.1 g/l **pH :** 3.42 **ta :** 5.9 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

2009 Old Mutual Trophy Wine Show - Bronze Medal (72/100)

ageing : 6 - 10 years

in the vineyard : Four vineyards where identified for this blend.

A south-westerly facing six year old Syrah and Mourverdre vineyard and a westerly facing 20 year old Syrah vineyard. A little Viognier from a west facing slope was used to co-ferment with a portion of the Syrah grapes. These vineyards slopes ranges in altitude from 100 - 200 m above sea level.

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.

The vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habit of Syrah. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter, we harvest approximately 6-8 tons/ha.

about the harvest: Selection of grapes took place as follows: based on previous history, specific sight and vineyard selection took place. We identified "pockets"- that produced excellent quality and the grapes were hand-harvested at optimum ripeness. The old Syrah vineyard ripened at the same time as our Viognier.

in the cellar : The Viognier was lightly pressed and then the skins added on top of the Syrah co-fermentation of the Viognier and Shiraz took place. Fermentation temperatures hover around 26° Celsius peaking at ±28° Celsius.

Regular delèstage helps extract intense colour and soft, pliable tannins. After fermentation the wine was racked to french oak barrels.

The different components were aged for 11 months. We chose the four best barrels, blended them and matured the blend for a further 4 months in 100% second fill French oak.

Zevenwacht Wine Estate

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