

## Zevenwacht Syrah 2006

A warm vibrant wine bursting with white pepper and a sweet spicy floral tones of Jasmine and Violets. Loads of black currant flavours on the palate. A soft tannin structure emphasises the velvety texture of this concentrated wine. The Zevenwacht Syrah includes modest yet significant blending partners - Mourvèdre and Viognier. The Viognier accentuates the spicy fruit and floral tones and adds enormous weight on the mid-palate.

Available in 375ml.

**variety :** Shiraz | 95% Syrah, 3% Viognie, 2% Mourvèdre

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 14 % vol    rs : 3.7 g/l    pH : 3.4    ta : 5.9 g/l

**type :** Red    **style :** Dry    **body :** Full    **taste :** Fragrant    **wooded**

**pack :** Bottle    **closure :** Cork

Veritas 2009 Wine Awards - Bronze Medal

**in the vineyard :** South-westerly facing slopes ranging in altitude from 250-280 meters above sea level allow for moderate temperatures. The vines are trellised on a 7-wire hedge system that allows for perfect containment of the sometimes vigorous growth habit of Syrah. Pruned to 2-bud spurs, allowing for 16 - 18 bearers per running meter.

**about the harvest:** All the grapes, hand-harvested from a very old, special Shiraz vineyard ripened at the same time as our Viognier.

We harvest approximately 6 - 8 tons/ha. This allows for concentrated plum and roasted spice notes so typical of Syrah.

**in the cellar :** The Viognier was lightly pressed and then the skins added on top of the Shiraz. Co-fermentation of the Viognier and Shiraz took place. Fermentation temperatures hovered around 36° Celsius, peaking at ± 28° Celsius. Regular *delèstage* helps extract intense colour and soft, pliable tannins.

After fermentation the wine is pressed and racked to 15% new American oak barrel and 85% second fill French oak barrels where it matures for approximately 15 months.

Mourvèdre was blended into the Syrah at the last racking to contribute to the fruit component. The final blend of Syrah, Viognier and Mourvèdre was returned to the barrel for a further 4 months before bottling.



## Zevenwacht Wine Estate

Stellenbosch

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[www.zevenwacht.co.za](http://www.zevenwacht.co.za)

