

## Zevenwacht Syrah 2007

A warm vibrant wine bursting with white pepper and sweet spicy floral tones of Jasmine and Violets. Loads of black currant flavours on the palate. A soft tannin structure emphasizes the velvety texture of this concentrated wine. This is the second vintage of Zevenwacht Syrah that includes a modest yet significant blending partner - Mourverdré 5%.

**variety :** Shiraz | 95% Shiraz, 5% Mourvèdre

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.4 g/l pH : 3.46 ta : 5.7 g/l

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

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

Veritas Awards 2010 - Silver Medal

**in the vineyard :** Southwesterly facing slopes ranging in altitude from 150 - 280 m above sea level allow for moderate temperatures. 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. This allows for concentrated plum and roasted spice notes so typical of Syrah.

The grapes for this wine were hand-harvested from two different Syrah vineyards on Zevenwacht. The one vineyard is a 25-year Syrah vineyard on Zevenwacht. It lies on a lower westerly facing slopes and lends a beautiful elegant white pepper spicy tone to the wine. The other Vineyard is a younger Syrah vineyard, 200m above sea level on a Southwesterly-facing slope. These grapes give massive concentration black fruits and a beautiful tannin structure.

**about the harvest:** We harvest approximately 6 - 8t/ha.

**in the cellar :** Fermentation temperatures hover around 26° C peaking at ±28° C. Regular delèstage and punch downs helps with extract, intense colour and soft, pliable tannins. After fermentation the wine is pressed and racked to 100% French oak barrels where it matures for approximately 15 months. Mourverdré was blended into the Syrah at the last racking to contribute to the fruit component. The final blend of Syrah and Mourverdré 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)

