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Zevenwacht Z Syrah / Mourvèdre / Viognier / Grenache 2008

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, we harvest approximately six to eight tons per hectare.



variety : Shiraz | 50% Syrah, 44% Mourvèdre, 4% Viognier, 2% Grenache
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.5 g/l **pH :** 3.6 **ta :** 5.5 g/l
type : Red **style :** Dry **body :** Full **wooded**
pack : Bottle **closure :** Cork

ageing : Cellaring potential of 6 - 10 years

in the vineyard : Five vineyards, four different varieties where identified for this blend.

Two Syrah Vineyards, Mourvedre, Viognier and Grenache. Out of these vineyards we hand selected pockets of vines for our Rhone Styled blend of 2008.

The grapes came in altitudes of 150 - 200 meters above sea level. All four these vineyards are on SW facing slopes.

The vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes-vigorous growth habit of these varieties.

Pruned to two-bud spurs, allowing for 16 – 18 bearers per running meter.

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 and chosen at optimum ripeness.

in the cellar : We harvested these varieties and did a co-fermentation in open top French-oak fermenters. No destalking took place. We crushed the grapes by stomping it and then we did a natural ferment with regular punch downs.

Fermentation temperatures hover around at ±28° C. Regular punch downs helps extract intense colour and soft, pliable tannins. After fermentation the wine was racked to French oak barrels. The wine was aged for 11 months.

We selected the ten best barrels, blended them and matured the blend for a further 5 months in 100% second fill French oak.

Zevenwacht Wine Estate

Stellenbosch
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