

Zevenwacht Primitivo 2009

A deep, dark, purple-red colour with a cherry-red rim. This wine has an exuberant aroma combining black fruit, plums, dark chocolate, peppery spice and cinnamon. Dense fruit structure, full-bodied plum and dried fruit, supple long tannins with bittersweet dark chocolate mid-palate and long finish. This is not a shy wine.

A date at dusk with a Belgian Beauty. Curves. Shadowy scarlet skies, the faint aroma of freshly ground coffee and a long lingering kiss of chocolate on the finish. Did I mention the curves?

variety : Zinfandel | 100% Primitivo

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 15 % vol rs : 4 g/l pH : 3.41 ta : 7.4 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : Two vineyards were used for this wine; the one is situated in the Banhoek region of Stellenbosch on a Northeast-facing slope. The other vineyard is situated on a westerly facing slope of the Bottelary Hills. Both vineyards are trellised on a five-wire hedge. The vineyards receive one to two supplementary irrigations in each growing season.

about the harvest: Pruned to two-bud spurs, the vineyard bears approximately 7 tons per hectare.

The grapes for the 2009 Primitivo were handpicked at optimal ripeness with a sugar content of 25.5° Balling and transported to our cellar at Zevenwacht.

in the cellar : The grapes were gently destalked and crushed into a specially designed red wine fermentor. Fermentation took approximately 6 days with temperatures not exceeding 280 Celsius. Four regular pump-overs and punch-downs per day were given for the duration of fermentation. After malolactic fermentation the wine was transferred to 25% first-fill French Oak and 75% second-fill French Oak. Our Winemaker, Jacques Viljoen, produced only four 300l barrels.



Zevenwacht Wine Estate

Stellenbosch

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