

## Zevenwacht Syrah 2008

A warm vibrant wine bursting with white pepper and sweet spicy floral tones of Jasmine and Violets. Loads of black currant and subtle black pepper flavours on the palate. A soft tannin structure emphasizes the velvety texture of this concentrated wine.

**variety :** Shiraz | 90% Shiraz, 10% Grenache

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.5 % vol rs : 3 g/l pH : 3.58 ta : 5.5 g/l

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

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

2012 Veritas Wine Awards - 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, we harvest approximately six to eight tons per hectare. This allows for concentrated plum and roasted spice notes so typical of Syrah.

**about the harvest:** The Syrah grapes for this wine were hand-harvested from two different Syrah vineyards on Zevenwacht.

**in the cellar :** The one vineyard is a 25-year old 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. The younger Syrah vineyard gives massive concentration, black fruits and a beautiful tannin structure. Fermentation temperatures hover around 26 degrees Celsius peaking at  $\pm 28$  degrees Celsius. Regular deléstage 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 matured for approximately 11 months. After the 11 months, we selected our top Syrah barrels and pre-blended it with our new blending partner, 10% Grenache. The Grenache gave the wine beautiful black pepper tones on the nose and palate. The final blend of Syrah and Grenache was returned to the barrel for a further 4 months before bottling.



### Zevenwacht Wine Estate

Stellenbosch

021 900 5700

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

