

Zevenwacht Z SMV Rhone Blend 2009

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, and cellaring potential.

variety : Shiraz | 74% Syrah, 10% Mourvèdre, 16% Grenache

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 3.4 g/l pH : 3.41 ta : 5.8 g/l

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

pack : Bottle **size** : 0 **closure** : Cork

2012 Veritas Wine Awards - Bronze Medal

ageing : Cellaring potential of 6 - 10 years

in the vineyard : Three different varieties were identified for this blend.

Two Syrah vineyards, Mourvedre and Grenache. From history of these vineyards, walking, tasting & studying them and with some extra help from aerial photographs & infrared, we hand selected pockets of vines for our Rhone Styled blend of 2009. 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, we harvest approximately six to eight tons per hectare.

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 : 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 selected at optimum ripeness. 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 $\pm 28^{\circ}$ 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.

The final blend: 74% Syrah, 16% Grenache, 10% Mourvedre



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
ANNO 1800