

## Zevenwacht The Tin Mine Red 2011

Dark purple red in colour, with the nose that exudes aromas of violets, dried spices and concentrated black fruits with a slow release of mocha and dark chocolate. The palate impresses with density on entry matched with persistent yet supple tannins - a multi layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish.

When to Enjoy: A superb dinner accompaniment  
How to Serve: Good room temperature of 16° - 18° C  
Our meal suggestions: A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.

**variety** : Shiraz | 56% Shiraz, 29% Grenache, 15% Mourvèdre

**winery** : Zevenwacht Wine Estate

**winemaker** : Jacques Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 14.8 % vol    rs : 2.7 g/l    pH : 3.53    ta : 5.7 g/l

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

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

2013 International Wine and Spirit Competition - Silver

2013 Old Mutual Trophy Wine Awards - Bronze

2013 Decanter World Wine Awards - Bronze

**ageing** : A delicious wine to be enjoyed now or over the next five years.

### in the vineyard :

Zevenwacht is situated on the first rise in topography after the waves of the icy Atlantic Ocean have hit the shoreline of False Bay. The prevailing winds are South easterly and gust over the cold water, leaving their signature pervasive cool mistiness in the hills during the summer months. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

For the 2011 blend, we used three blending components – Shiraz, Grenache & Mourvedre. These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

**in the cellar** : All cultivars were fermented separately in open punch down tanks. The fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pump overs and punch downs helped with extracting intense colour and soft, pliable tannins. After fermentation the wine was pressed and racked to French oak barrels. The different components were aged for 16 months before blending.



# Zevenwacht Wine Estate

Stellenbosch

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



*Zevenwacht*  
ANNO 1800