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Zevenwacht Syrah 2009

Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black currant, sweet violet and jasmine spice with finishing hints of white pepper. Its velvety feel leaves you mesmerized. Small amounts of Mourvedrè and Grenache were blended in as the "salt & pepper" with Syrah lending the fruit, spice and backbone with velvety tannin.

We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted in rosemary, well salted and peppered served with roasted potatoes, sweet potatoes and spicy gravy & also hearty lamb stew. Strong vegetables could be a vegan alternative but try something of your own!

variety : Shiraz | 95% Shiraz, 4% Mourvèdre, 1% Grenache
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.7 g/l **pH :** 3.38 **ta :** 5.7 g/l
type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**
pack : Bottle **size :** 0 **closure :** Cork

2013 Veritas Wine Awards - Silver
2013 Old Mutual Trophy Wine Awards - Bronze

ageing : Definite aging ability in the right conditions – from 5 to 15 years.

in the vineyard : South-Westerly facing slopes ranging in altitude from 150 - 280m above sea level. The vines are trellised on a seven-wire hedge system. We harvest approximately six to eight tons per hectare which allows for concentrated plum and roasted spice flavours so typical of Syrah.

in the cellar : 2009 was a cool and moderate year, allowing dense concentrated fruit and tannin development, giving this vintage awesome aging ability. Fermented at temperatures around 28°C. After fermentation the wine is pressed and racked to 100% French oak barrels where it matures for approximately 16 months. An amazing wine that will develop beautifully over time. 2009 was an exceptional year.

Zevenwacht Wine Estate

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Zevenwacht
ANNO 1800