

Zevenwacht The Tin Mine White 2014

A dry blend of Chardonnay, Chenin Blanc, Viognier and Roussanne. This wine is ripe, exotic, distinctive and spicy. It is rich and subtly oaked, with a slight aroma of roasted almonds. The Chardonnay gives superb lime-citrus flavours; the Viognier lends a delicate perfume of dried peaches and apricots while the Roussanne and Chenin acts like salt and pepper, spicing things up!

Enjoy on its own or with a meal. Delicious with full flavoured grilled fish, sumptuous lobster and avocadosalad or chicken fillets dressed with a creamy basil sauce. Also a great partner to Thai food. Serve chilled.

variety : Chardonnay | 45% Chardonnay, 31% Chenin, 19% Viognier, 5% Roussanne

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.8 g/l pH : 3.38 ta : 5.4 g/l

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

pack : Bottle **size :** 750ml **closure :** Screwcap

2016 Double Gold National Wine Challenge

ageing : Barrel maturation gives the wine potential to develop over 3 - 5 years.

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard : Four different vineyards were used to make this wine. The Chardonnay & Roussanne grapes were hand harvested from South Westerly facing vineyards on Zevenwacht (Polkadraai Hills). All these vineyards are lying at altitudes that range from 300-500 meters above sea level; these higher elevated slopes tend to give the blending partners a beautiful natural acidity, resulting in a pleasant pungency. The richness and full-bodied fruit has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai Hills.

about the harvest: The Viognier and Chenin were hand harvested from North-facing vineyards on Zevenrivieren (The Banhoek valley). The Chardonnay grapes were harvested at 24° Brix .

in the cellar : The Chardonnay were lightly pressed after harvesting. After pressing the juice was settled and racked to first and second fill 500l barrels. The Viognier and Chenin were whole-bunch pressed and racked to first, second and third fill French 500l barrels, where it fermented and matured for 8 months. 10% of the Chenin grapes and all of the Roussanne were pressed, settled and the clear juice was racked to stainless steel tanks. Cool tank fermentation has allowed outstanding expression of the pungent yellow fruit characters of this component. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800