

Zevenwacht The Tin Mine White 2015

Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked, with a slight aroma of roasted almonds. The Chardonnay gives superb lime-citrus flavors; the Viognier lends a delicate perfume of dried peaches and apricots while the Roussanne and Chenin act 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 | 40% Chardonnay, 40% Chenin, 7.5% Viognier, 6.7% Roussanne, 3.7% Muscat de Frontignan, 2.1% Gewurztraminer

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.78 g/l pH : 3.38 ta : 5.95 g/l

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

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

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 : The Chenin Blanc and Gewurztraminer come from low yielding old vines (36 years). 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 grapes were harvested at 22° - 23.7° Brix depending on varietal.

in the cellar : This wine consists of 40% Chardonnay, 40% Chenin, 7.5% Viognier, & 6.7% Roussanne, 3.7% Muscat de Frontignan, 2.1% Gewurztraminer.

The grapes were harvested at 22 – 23.7°Brix depending on varietal. After pressing, 80% of the juice was settled and racked to 2nd, 3rd and 4th fill 500l barrels. 10% of the old vine Chenin, the Roussanne & Muscat de Frontignan were pressed, settled and fermented in 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.

80% barrel fermented and matured for 8 months. 20% tank fermented, blended and bottles 8 months after harvest.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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