

Zevenwacht Z Collection Grenache 2015

A voluptuous alluring and rich wine, structured and spicy with an intense raspberry flavoured fruit on the nose and palate, followed through with a subtle white pepper spice.

When to Enjoy: With a decadent meal and on special occasions. How to Serve: Cool 18° C. Our meal suggestions: Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter and steamed asparagus, or succulent oxtail stew on a bed of sweet potato mash are our robust suggestions, but try more sublime combinations too.

variety : Grenache | 100% Grenache

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : **alc** : 14.5 % vol **rs** : 2.8 g/l **pH** : 3.64 **ta** : 6.0 g/l

type : Red **body** : Full **wooded**

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

ageing : Excellent aging potential - easily 6 - 10 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, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard : The vineyards are at altitudes of 500 - 550 meters above sea level on a north facing slope. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter, we harvest approximately six tons per hectare. We get small really concentrated berries from this vineyard.

about the harvest: The grapes were hand-harvested and selected at optimum ripeness.

in the cellar : Fermentation took place in open top fermenters with regular punch downs to extract intense colour and soft pliable tannins. After fermentation the wine was racked to French oak barrels. The wine was aged for 16 months in 2nd fill 500l barrels. Only 1000 liters - 1 333 bottles - were produced for the 2015 Z Collection Grenache.



Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za



Zevenwacht
ANNO 1800