

Zevenwacht Tin Mine Chenin Blanc 2001

A wine with an appealing yellow straw colour and an attractive yet subtle bouquet. The palate is full bodied with some classic Chenin "straw" characteristics. The wine exhibits a richness on the palate that is perfectly balanced with a very subtle oak undertone, which compliments the juicy ripe tropical flavours. This wine has a good mouthfeel and a long lingering finish, with an attractive hint of lemon marmalade.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 2.3 g/l pH : 3.25 ta : 5.2 g/l

type : White

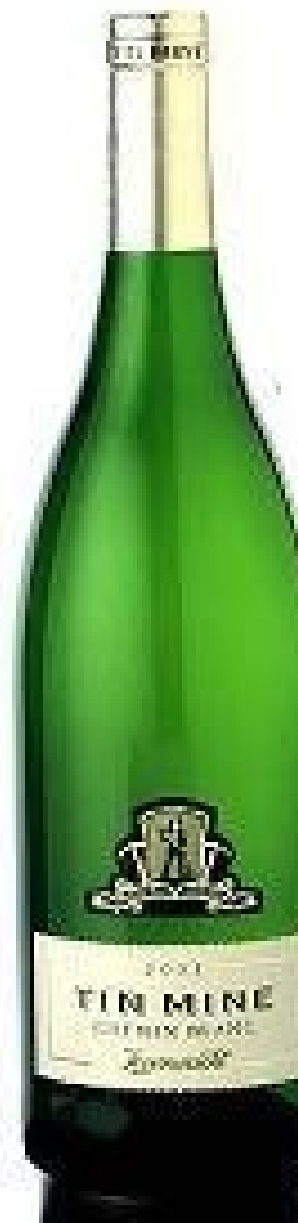
pack : Bottle

Veritas 2002 - Bronze

ageing : This wine will continue to develop and improve over the next 12-18 months.

in the vineyard : The grapes for this varietal wine were harvested when fully ripe from vineyards planted on the upper slopes of the farm, above the winery. Benefiting from the cooler temperatures of their elevation, the vineyards are also well exposed to maritime influence of False Bay. The south-facing vineyards feature deep Hutton soils with a water-retaining clay underlayer that makes additional irrigation unnecessary.

in the cellar : No skin contact is applied in the making of this wine. Careful attention was given to temperature control during both picking the grapes and fermentation to retain all the flavours and aromas characteristic to this cultivar. Only the free run juice is used. Vinification takes place in both stainless steel tanks and in new French oak barrels.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
ANNO 1800