

Zevenwacht Syrah 2017

The Syrah has concentrated red and black berry fruit, that opens to hints of floral perfume and white pepper on the nose. The palate has dense fruit intensity with a velvety mid palate, that finishes with a fine peppery 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, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Ovenroasted vegetables with rosemary and garlic could be a vegan alternative.

At a pleasing 16 - 18° (not too cold and not our summer room temperature).

variety : Shiraz | 100% Shiraz

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 3.1 g/l pH : 3.53 ta : 5.3 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

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

2019 Old Mutual Trophy Wine Show - Silver

ageing : Definite aging ability in the right conditions – from 5 to 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 : South-Westerly facing slopes ranging in altitude from 230-250m above sea level. The vines are trellised on a seven-wire hedge system.

about the harvest: We harvest approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

in the cellar :

2017 was an excellent vintage with great fruit intensity and concentration. The grapes were allowed to ripen to full phenolic ripeness, resulting in beautiful fruit expression and soft elegant tannin. The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction. After fermentation the wine was pressed and racked to 100% 500l French oak barrels, where it matured for approximately 14 months.

Barrel Treatment: Avg 14 Months



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800