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Zevenwacht Syrah 2018



The Syrah shows concentrated raspberry and black berry fruit, that opens to a floral perfume with white pepper and herbs 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. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.
Serve: 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 :** 14.5 % vol **rs :** 3.0 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

Vintage 2017
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 on decomposed granite soils. The vines are trellised on a seven-wire hedge system and we yield approximately eight tons per hectare.

about the harvest: The grapes were harvested at full phenolic ripeness, resulting in beautiful fruit expression and soft elegant tannin.

in the cellar :
The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction and 15% of the wine was whole bunch fermented. The wine was matured for 14 months in 500l French oak barrels,with 20% new oak.
Barrel Treatment: Avg 14 Months, 20% New Oak

Zevenwacht Wine Estate

Stellenbosch
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