

## Zevenwacht The Tin Mine White 2020

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Ripe and exotic with complex aromas of dried yellow fruits, citrus and subtle oak spice. The palate shows leesy complexity with concentrated fruit and a juicy finish that lingers.

Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or creamy chicken dishes.

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**variety :** Chenin Blanc | 43% Chenin, 37% Chardonnay, 18% Roussanne, 2% Viognier

**winery :** Zevenwacht Wine Estate

**winemaker :** Hagen Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.5 % vol   rs : 2.7 g/l   pH : 3.48   ta : 5.6 g/l

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

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

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### ageing :

The wine has the potential to age for 3-5 years and will gain more complexity and richness over time

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 for the Tin Mine White all come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m.

**about the harvest:** The grapes were harvested at 22 – 23,5 °Brix depending on varietal and site

### in the cellar :

After whole bunch pressing, the juice was settled and racked to a combination of 500l French Oak barrels for fermentation. The wine spent 10 months barrel ageing on the lees for a richer mouth feel and underwent partial malolactic fermentation.

10 months, 20% 1<sup>st</sup> Fill, 20% Concrete egg, 60% Seasoned oak.



# Zevenwacht Wine Estate

Stellenbosch

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[www.zevenwacht.co.za](http://www.zevenwacht.co.za)



*Zevenwacht*  
ANNO 1800