

Zevenwacht The Tin Mine White 2021

Elegant and sophisticated, the wine shows quince, white pear and citrus with subtle oak spice and floral undertones. The palate is focussed with bright acidity that is balanced out with a creamy texture on the mid palate and a long savoury finish.

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

variety : Chenin Blanc | 37% Chenin, 34% Chardonnay, 11% Roussanne, 11% Viognier, 7% Semillon

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.9 g/l pH : 3.46 ta : 6.5 g/l

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

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

2022 Prescient Cape White Blend Report - 93 Points

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.

9 months, 25% 1 st Fill, 25% 2 nd Fill, 50% Seasoned French oak



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800