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Zevenwacht Z Collection Syrah 2022

A clear and bright wine with hints of lime and gold. The nose shows beautiful fruit purity with aromas of quince, apple, citrus and undertones of spice. The palate is focused with a vibrant acidity and a complex minerality on the finish.

Pairs beautifully with venison, so try dishes like a pepper crusted Kudu fillet or slow roasted springbok shanks.

variety : Shiraz | 100% Syrah
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Polkadraai Hills
analysis : **alc :** 13.6 % vol **rs :** 1.5 g/l **pH :** 3.65 **ta :** 4.9 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2023 Prescient Shiraz Report - 94 points

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 23.5 Balling to capture vibrant fruit expression and spice.

in the cellar : The grapes were fermented in foudre with portion done as carbonic maceration and portion as open top with punch downs. An average of 70% was fermented as with whole cluster. The wine was matured for 12 months in 3nd fill 1000 foudres.



Zevenwacht Wine Estate

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Zevenwacht
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