

Jan Red 2019

South African Michelin – star chef Jan Hendrik van der Westhuizen's very own wine – named after his eponymous lifestyle brand of restaurants, food publications, online learning initiatives and homeware – elegantly produced and bottled by Zevenwacht.

Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.

A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.

variety : Shiraz | 58% Shiraz, 34% Mourvèdre, 8% Grenache

winery : Jan Hendrik van der Westhuizen

winemaker : Zevenwacht

wine of origin : Stellenbosch

analysis : alc : 13.95 % vol rs : 2.8 g/l pH : 3.55 ta : 5.2 g/l

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

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

ageing : A delicious wine to be enjoyed now or over the next five 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 : These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes-vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

in the cellar : All cultivars were fermented separately in open red wine fermenters. The fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pump overs helped with extracting intense colour and soft, pliable tannins. After fermentation, the wine was pressed and racked to 500L French oak barrels with 20% new oak. The different components were aged for 12-16 months before blending.

