

## Zevenwacht Syrah 2022

Savoury and complex, the wine shows white pepper and cranberries on the nose that opens to floral perfume and blackberry fruit. The savoury spice continues to the palate with a red fruit core and a fine peppery tannin.

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

**variety** : Shiraz | 100% Shiraz

**winery** : Zevenwacht Wine Estate

**winemaker** : Hagen Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.9 % vol rs : 2.4 g/l pH : 3.54 ta : 5.0 g/l

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

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

2025 Investec Trophy Wine Show - Gold

**ageing** : Can be enjoyed young but will age well for 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 just over 23 Balling to capture the pepper spice that typifies the varietal.

**in the cellar** : The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction and a 30% portion was fermented with 25% whole bunches. The wine was matured for 12 months in 500l French oak barrels, with 20% new oak.



### Zevenwacht Wine Estate

Stellenbosch

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

