

## Zevenwacht The Tin Mine Red 2022

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.

Well paired with pan seared pork tenderloin with roasted root vegetables, also pairs well with venison and perfect for braaied meats

**variety** : Shiraz | 60% Shiraz, 35% Mourvedre, 5% Grenache

**winery** : Zevenwacht Wine Estate

**winemaker** : Hagen Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.7 % vol   rs : 2.2 g/l   pH : 3.65   ta : 5.0 g/l

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

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

2025 Prescient Signature Red Blend Report - 90 points

2025 Trophy Wine Show - Trophy for Best Rhône-Style Red Blend

**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 southwesterly and westerly facing slopes ranging in altitude from 100-200m above sea level. All the vines are trellised on a seven-wire hedge system and pruned to two-bud spurs, allowing for 16-18 bearers per running meter.

**about the harvest**: Each cultivar was harvested at optimal ripeness.

**in the cellar** : Cultivars were fermented separately stainless-steel fermentation vessels. A 20% portion of Shiraz was fermented with 30% whole bunches to add spice and perfume. After fermentation, the wine was pressed and racked to 500L French oak barrels with 20% new oak. The different components were aged for 12 months before blending.



# Zevenwacht Wine Estate

Stellenbosch

021 900 5700

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



*Zevenwacht*  
ANNO 1800