

## Zevenwacht The Tin Mine White 2025

Complex aromatics of apricot, peach and quince with floral perfume; opens to lime and a subtle creaminess on the palate with well-integrated oak and a mineral finish.

Delicious with grilled fish, crayfish, or poultry dishes.

**variety :** Chenin Blanc | Chenin Blanc 45% ,Chardonnay 24% ,Viognier 16%,  
Roussanne 8%, Semillon 7%

**winery :** Zevenwacht Wine Estate

**winemaker :** Hagen Viljoen

**wine of origin :** Western Cape

**analysis :** alc : 13.44 % vol   rs : 2.9 g/l   pH : 3.43   ta : 6.1 g/l

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

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

2026 Tim Atkin SA Special Report - 92 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. A small portion of Chenin comes from our Banghoek property.

**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 with 15% in Concrete Eggs for fermentation. The wine spent 8 months ageing on the lees for a richer mouth feel and underwent partial malolactic fermentation.



# **Zevenwacht Wine Estate**

**Stellenbosch**

021 900 5700

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



*Zevenwacht*  
ANNO 1800