

Jan Red 2024

Jan Red 2024 has ripe, dark fruit on the nose with blackberry, cranberry, and white pepper. The wine opens up showing red berries and spice with juicy red fruit on the palate, underpinned by subtle hints of oak.

A hearty stew with root vegetables or a roasted leg of venison served accompanied by a dark cherry sauce.

variety : Shiraz | 75% Syrah, 19% Mourvèdre ,6% Grenache,
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Western Cape
analysis : alc : 14.22 % vol rs : 2.5 g/l pH : 3.52 ta : 5.3 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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.

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 15% new oak. The different components were aged for 12 months before blending.



Zevenwacht Wine Estate

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