

Zevenwacht Shiraz 2001

Fairbairn Capital Trophy Wine Show 2004 - Bronze
Veritas 2003 - Silver

A warm vibrant wine imbued with pepper spice and black currant flavours. A fine tannin structure emphasises the velvety texture of this concentrated wine.

variety : Shiraz | 100% Shiraz

winery : Zevenwacht Wine Estate

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 14.76 % vol rs : 2.6 g/l pH : 3.26 ta : 5.6 g/l

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

pack : Bottle

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in the vineyard : South-Westerly facing slopes ranging in altitude from 150 – 280 m above sea level allow for moderate temperatures. The vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habit of Shiraz. Pruned to two-bud spurs, allowing for 16 – 18 bearers per running meter, we harvest approximately six to eight tons per hectare. This allows for concentrated plum and herbal notes so typical of Shiraz.

about the harvest: All grapes are hand-harvested into three-ton grape bins and transported to the cellar.

in the cellar : The cellar is centrally situated and allows for the shortest possible transport times. Upon arrival the grapes are destalked and lightly crushed to separate the stalks from the good stuff. This good stuff is transferred to specially designed red wine fermentors where inoculation with specially selected yeast strains occurs. Fermentation temperatures hover around 28 degrees Celsius peaking at ± 30 degrees Celsius. Regular delégation stage helps extract intense colour and soft, pliable tannins. After fermentation the wine is pressed and racked to 30% new American oak barrels and 70% second-fill French oak barrels where it matures for approximately 12 months.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800

