



## Zevenwacht 7even Rood 2018

main variety Shiraz

vintage 2018

analysis alc: 14.5 | ph: 3.50 | rs: 3.8 | ta: 5.1

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Medium

### tasting notes

A luscious lifestyle wine with red and black berries and pepper spice. A juicy palate of dark fruit and chocolate with slight cedar wood undertones. Soft pliable tannins lend subtle support to the structure, yet are unobtrusive on the succulent palate.

### ageing potential

A wine to enjoy now!

### blend information

85% Shiraz, 8% Grenache, 7% Zinfandel

### food suggestions

Our favourite combinations include seared tuna served on a bed of baby spinach, lamb chops braaied to perfection, or sweet & sticky pork ribs. A vegan option is also wild mushroom risotto – simply enjoyable.

### in the vineyard

The grapes for this blend originate from prime vineyard sites that have been planted with new clone material. Most of the sites face southwest and receive supplementary irrigation resulting in optimal ripeness, superbly concentrated flavours and ripe, supple tannins. A clay sub-soil retains essential moisture and the gravelly, granite derived topsoil allows for effective drainage.

### in the cellar

We aimed for soft tannins and ripe dark fruits and used Rhone style varieties to achieve this. 500L Seasoned French oak barrels were used to mature this wine for 12 months and to add to the complexity.