



## Zevenwacht Syrah 2017

main variety Shiraz

vintage 2017

analysis alc: 14.0 | ph: 3.53 | rs: 3.1 | ta: 5.3

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Full

### tasting notes

The Syrah has concentrated red and black berry fruit, that opens to hints of floral perfume and white pepper on the nose. The palate has dense fruit intensity with a velvety mid palate, that finishes with a fine peppery tannin.

### ageing potential

Definite aging ability in the right conditions – from 5 to 10 years.

### blend information

100% Shiraz

### food suggestions

We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Ovenroasted vegetables with rosemary and garlic could be a vegan alternative.

At a pleasing 16 - 18° (not too cold and not our summer room temperature).

### in the vineyard

South-Westerly facing slopes ranging in altitude from 230-250m above sea level. The vines are trellised on a seven-wire hedge system.

### about the harvest

We harvest approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

### in the cellar

2017 was an excellent vintage with great fruit intensity and concentration. The grapes were allowed to ripen to full phenolic ripeness, resulting in beautiful fruit expression and soft elegant tannin. The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction. After fermentation the wine was pressed and racked to 100% 500l French oak barrels, where it matured for approximately 14 months.

Barrel Treatment: Avg 14 Months