



Zevenwacht The Tin Mine Red 2017

main variety Shiraz

vintage 2017

analysis alc: 14.5 | ph: 5.4 | rs: 3.2 | ta: 5.4

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Full

tasting notes

The wine exudes aromas of smokey black plum and cranberry opening to raspberry and peppery spice. The palate impresses with density on entry matched with persistent yet supple tannins - a multi layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish.

ageing potential

A delicious wine to be enjoyed now or over the next five years.

blend information

56% Shiraz, 31% Mourvedre, 13% Grenache

food suggestions

A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.

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 2nd, 3rd & 4th French oak 500l barrels. The different components were aged for 12-16 months before blending.