



Zevenwacht The Tin Mine White 2019

main variety Chenin Blanc

vintage 2018

analysis alc: 13.5 | ph: 3.40 | rs: 3.8 | ta: 5.9

type	White	producer	Zevenwacht Wine Estate
style	Dry	winemaker	Hagen Viljoen
taste	Fragrant	wine of	Stellenbosch
body	Medium		

tasting notes

Ripe and exotic, a distinctive, spicy, perfumed wine that is rich and juicy. Complex aromas of dried yellow fruits and spice with a refreshing citrus finish.

ageing potential

The wine has the potential to age for 3-5 years and will gain more complexity and richness over time.

blend information

41% Chenin, 37% Chardonnay, 9% Roussanne, 9% Viognier, 4% Semillon

food suggestions

Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or creamy chicken dishes.

in the vineyard

The vineyards for the Tin Mine White all come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m.

about the harvest

The grapes were harvested at 22 – 23.5 °Brix depending on varietal and site.

in the cellar

After whole bunch pressing, the juice was settled and racked to a combination of 500l French Oak barrels for fermentation. The wine spent 10 months barrel ageing on the lees for a richer mouth feel and underwent partial malolactic fermentation.

10 months, 25% 1st Fill, 20% Second Fill, 55% Seasoned oak