

## Zevenwacht Syrah 2019



### About the Estate

Zevenwacht Wine Estate, situated on the beautiful **Stellenbosch Wine Route** is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

<b>Wine Style:</b>	<b>Full bodied &amp; complex</b>
<b>When to Enjoy:</b>	With a delicious meal to savour the intensity of this wine.
<b>How to Serve:</b>	At a pleasing 16 - 18° (not too cold and not our summer room temperature)
<b>Our meal suggestions:</b>	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. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.
<b>The wine itself:</b>	The Syrah shows concentrated raspberry and black berry fruit, that opens to a floral perfume with white pepper and herbs on the nose. The palate has dense fruit intensity with a velvety mid palate, that finishes with a fine peppery tannin.
<b>What about the grapes?</b>	100% Syrah
<b>And the vineyards (terroir):</b>	South-Westerly facing slopes ranging in altitude from 230-250m above sea level on decomposed granite soils. The vines are trellised on a seven-wire hedge system and we yield approximately eight tons per hectare.
<b>How was it made:</b>	The grapes were harvested at 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 and 15% of the wine was whole bunch fermented. The wine was matured for 14 months in 500l French oak barrels, with 25% new oak.
<b>Should this wine age / mature:</b>	Definite aging ability in the right conditions – from 5 to 10 years.
<b>Technical Facts:</b>	<b>Grape Origin:</b> Stellenbosch Polkadraai Hills <b>Grape Variety:</b> Syrah <b>Body:</b> Full, yet elegant <b>Barrel Treatment:</b> Avg 14 Months, 25% New Oak <b>Alc:</b> 14.0% <b>Ph:</b> 3.6 <b>Acid:</b> 5.2 g/l <b>Rs:</b> 2.6 g/l