



Zevenwacht Z Collection Syrah 2022



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.

Wine Style:	Full bodied & complex
When to Enjoy:	With a delicious meal to savour the intensity of this wine.
How to Serve:	At a pleasing 16 - 18° (not too cold and not our summer room temperature)
Our meal suggestions:	Pairs beautifully with venison, so try dishes like a pepper crusted Kudu fillet or slow roasted Springbuck shanks.
The wine itself:	The nose has an upfront perfume of black berry and raspberry fruit with white pepper and cinnamon spice that flows onto the palate, showing succulent dark berries and a fine peppery tannin that lingers on the finish.
What about the grapes?	100% Syrah
And the vineyards (terroir):	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.
How was it made:	The grapes were hand harvested at 23.0 Balling to capture vibrant fruit and spice. The grapes were fermented in foudre with portion done as carbonic maceration and portion as open top with punch downs. An average of 70% was fermented as with whole cluster. The wine was matured for 12 months in 3 rd fill 1000 Foudres.
Should this wine age / mature:	Definite aging ability in the right conditions – from 5 to 10 years.
Technical Facts:	Grape Origin: Polkadraai Hills, Stellenbosch Grape Variety: Syrah Body: Medium Barrel Treatment: 12 Months Alc: 13.6 % Ph: 3.65 Acid: 4.9 g/l Rs: 1.5 g/l