Zevenwacht
ANNO 1800

Estate
Syrah 2022

GRAPE VARIETALS
100% Syrah

TASTING NOTES
Savoury and complex, the wine shows white pepper and blackberry on the nose that opens to raspberry and floral notes. The savoury spice continues to the palate with a red fruit core and a fine peppery tannin.

FOOD PAIRINGS
Pairs beautifully with venison, so try dishes like a pepper crusted Kudu fillet or slow roasted Springbuck shanks.

VINEYARDS & HARVEST
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.

VINIFICATION
The grapes were harvested at just over 23 Balling to capture the pepper spice that typifies the varietal. The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction and a 30% portion was fermented with 25% whole bunches. The wine was matured for 12 months in 500l French oak barrels, with 20% new oak.

WINE OF ORIGIN
Polkadraai Hills, Stellenbosch

WINE ANALYSIS
ALC: 13.9 % RS: 2.4 g/l TA: 5.0 g/l PH: 3.54