



Zevenwacht
ANNO 1800

The Tin Mine Red 2022



GRAPE VARIETALS

69 % Shiraz, 31% Mourvèdre

TASTING NOTES

Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.

FOOD PAIRINGS

Pan seared pork tenderloin with roasted root vegetables, also pairs well with venison and perfect for braaied meats.

VINEYARDS & HARVEST

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 and pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

VINIFICATION

Each cultivar was harvested at optimal ripeness and fermented separately in stainless-steel fermentation vessels. A 50% portion of Shiraz was fermented with 30% whole bunches to add spice and perfume. After fermentation, the wine was pressed and racked to 500L French oak barrels with 20% new oak. The different components were aged for 12 months before blending.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 14.04 % RS: 2.3 g/l TA: 4.8 g/l PH: 3.61