Zevenwacht
ANNO 1800

JAN 2024



GRAPE VARIETALS
75% Shiraz 19% Mourvèdre 6% Grenache

TASTING NOTES
Dark red fruit on the nose with notes of cranberry, pomegranate and blackberry that opens to lavender and white pepper spice. The palate has plush red fruit, underpinned by subtle hints of vanilla oak and a savoury finish.

FOOD PAIRINGS
A hearty stew with root vegetables or a roasted leg of venison served accompanied by a dark cherry sauce.

VINEYARDS & HARVEST
These vineyards are 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 that allows for perfect containment of the sometimes-vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16-18 bearers per running meter.

VINIFICATION
All cultivars were fermented separately in open red wine fermenters. The fermentation temperature hovered between 26° C and 28° C. Regular pump overs helped with extracting intense colour and soft, pliable tannins. After fermentation, the wine was pressed and racked to 500L French oak barrels of which 15% was new oak. The different components were aged for 12 months before blending.

WINE OF ORIGIN
Stellenbosch

WINE ANALYSIS
ALC: 14.22 % RS: 2.5 g/l TA: 5.3 g/l PH: 3.52