



Zevenwacht

ANNO 1800

JAN



GRAPE VARIETALS

67% Syrah 26% Grenache 7% Mourvèdre

TASTING NOTES

Ripe, dark fruit on the nose with blackberry, cranberry and white pepper. The wine opens up showing red berries and spice with juicy red fruit on the palate, underpinned by subtle hints of oak.

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: 14.12 % RS: 2.1 g/l TA: 5 g/l PH: 3.6