



## Zevenwacht Primitivo 2011

main variety Zinfandel		vintage 2011	
analysis	alc: 15.2	ph: 3.49	rs: 3.4   ta: 5.90
type	Red	producer	Zevenwacht Wine
style	Dry	winemaker	Jacques Viljoen
taste	Fruity	wine of origin	Stellenbosch
body	Full		

### tasting notes

A deep, dark, purple-red colour with a cherry-red rim. This wine has an exuberant aroma combining black fruit, plums, dark chocolate, peppery spice and cinnamon. Dense fruit structure, full-bodied plum and dried fruit, supple tannins with bittersweet dark chocolate mid-palate and long finish. This is not a shy wine.

### ageing potential

Definite aging potential in the right conditions between 5 – 8 years.

### blend information

100% Primitivo

### food suggestions

Slow roasted beef with a spice sauce and roasted cherry tomatoes, osso bucco our favorite leg of pork with crispy crackling and pumpkin pie.

### in the vineyard

The vineyard for the Primitivo 2011 is situated on a westerly facing slope of the Bottelary Hills. This vineyard is trellised on a seven-wire hedge and receives one to two supplementary irrigations in each growing season. Pruned to two-bud spurs, the vineyard bears approximately 9 tons per hectare.

### about the harvest

The grapes for the 2010 Primitivo were handpicked at optimal ripeness with a sugar content of 25.5° Balling and transported to our cellar at Zevenwacht.

### in the cellar

The grapes for the 2011 Primitivo were handpicked at optimal ripeness with a sugar content of 26° Balling. The grapes were gently destalked and crushed into a specially designed red wine fermentor. Fermentation took approximately 6 days with temperatures not exceeding 280 Celsius. Four regular pump-overs and punch-downs per day were given for the duration of fermentation. After malolactic fermentation, we aged the wine in 300L barrels for 12 months (2nd fill, 3rd fill and 4th fill). We backblended 15% 2010 vintage for perfumed oak aromas.