



Zevenwacht The Tin Mine White 2012

main variety Chenin Blanc

vintage 2012

analysis alc: 14.0 | ph: 3.33 | rs: 1.25 | ta: 6.0

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked, with a slight aroma of roasted almonds. The Chardonnay gives superb lime-citrus flavours; the Viognier lends a delicate perfume of dried peaches and apricots while the Chenin & Roussanne acts like salt and pepper, spicing things up!!

ageing potential

Barrel maturation gives the wine potential to develop over 3 - 5 years

blend information

36% Chardonnay, 33% Chenin, 20% Viognier, 11% Roussanne

food suggestions

When to Enjoy: Over lazy lunches or sipping at sunset
How to Serve: Chilled. Our meal suggestions: Delicious with full flavoured grilled fish or sumptuous lobster and avocado salad or chicken fillets dressed with a creamy basil sauce.

in the vineyard

About the Estate

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation, as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines

All the vineyards are lying at altitudes that range from 300 - 500 meters above sea level; these higher elevated slopes tend to give the blending partners a beautiful natural acidity, resulting in a pleasant pungency. The richness and full-bodied fruit in the wine has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai Hills. The soils include clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

about the harvest

Four different vineyards were used to make this wine. The Chardonnay & Roussanne grapes were hand harvested from South Westerly facing vineyards on Zevenwacht (Polkadraai Hills). The Viognier and Chenin were hand harvested from North-facing vineyards on Zevenrivieren (The Banhoek valley).

The Chardonnay grapes were harvested at 25° Brix and lightly crushed

in the cellar

After pressing the juice was settled and racked to first and second fill 500l barrels.

The Viognier, Chenin & Roussanne were whole-bunch pressed and racked to first, second and third fill French 500l barrels, where it fermented and matured for 7 months.

10% Chenin grapes were pressed, settled and the clear juice was racked to stainless steel tanks. Cool tank fermentation has allowed outstanding expression of the pungent yellow fruit characters of this component. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential.