



## Zevenwacht Syrah 2009

main variety Shiraz

vintage 2009

analysis alc: 14.5 | ph: 3.38 | rs: 3.7 | ta: 5.7

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Full

### tasting notes

Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black currant, sweet violet and jasmine spice with finishing hints of white pepper. Its velvety feel leaves you mesmerized. Small amounts of Mourvedrè and Grenache were blended in as the "salt & pepper" with Syrah lending the fruit, spice and backbone with velvety tannin.

### ageing potential

Definite aging ability in the right conditions – from 5 to 15 years.

### blend information

95% Shiraz, 4% Mourvèdre, 1% Grenache

### food suggestions

We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted in rosemary, well salted and peppered served with roasted potatoes, sweet potatoes and spicy gravy & also hearty lamb stew. Strong vegetables could be a vegan alternative but try something of your own!

### in the vineyard

South-Westerly facing slopes ranging in altitude from 150 - 280m above sea level. The vines are trellised on a seven-wire hedge system. We harvest approximately six to eight tons per hectare which allows for concentrated plum and roasted spice flavours so typical of Syrah.

### in the cellar

2009 was a cool and moderate year, allowing dense concentrated fruit and tannin development, giving this vintage awesome aging ability. Fermented at temperatures around 28°C. After fermentation the wine is pressed and racked to 100% French oak barrels where it matures for approximately 16 months. An amazing wine that will develop beautifully over time. 2009 was an exceptional year.