



Zevenwacht The Tin Mine White 2014

main variety Chardonnay

vintage 2014

analysis alc: 13.5 | ph: 3.38 | rs: 1.8 | ta: 5.4

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

A dry blend of Chardonnay, Chenin Blanc, Viognier and Roussanne. This wine is ripe, exotic, distinctive and spicy. It 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 Roussanne and Chenin acts like salt and pepper, spicing things up!

ageing potential

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

blend information

45% Chardonnay, 31% Chenin, 19% Viognier, 5% Roussanne

food suggestions

Enjoy on its own or with a meal. Delicious with full flavoured grilled fish, sumptuous lobster and avocadosalad or chicken fillets dressed with a creamy basil sauce. Also a great partner to Thai food. Serve chilled.

in the vineyard

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). All these 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 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.

about the harvest

The Viognier and Chenin were hand harvested from North-facing vineyards on Zevenrivieren (The Banhoek valley). The Chardonnay grapes were harvested at 24° Brix .

in the cellar

The Chardonnay were lightly pressed after harvesting. After pressing the juice was settled and racked to first and second fill 500l barrels. The Viognier and Chenin were whole-bunch pressed and racked to first, second and third fill French 500l barrels, where it fermented and matured for 8 months. 10% of the Chenin grapes and all of the Roussanne 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.