



Zevenwacht Syrah 2012

main variety Shiraz

vintage 2012

analysis alc: 14.5 | ph: 3.49 | rs: 2.6 | ta: 5.4

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 fruits, sweet violet and jasmine spice finishing with hints of white pepper. Its velvety feel leaves you mesmerized.

ageing potential

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

blend information

100% Shiraz

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, well salted and peppered served with roast potatoes, sweet potatoes and spicy gravy. Strong vegetables could be a vegan alternative.

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.

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, brambleberry and riper mulberry flavours with hints of pepper.

about the harvest

Date of Harvest: end-March Type of Harvest: Hand harvest in the cool morning.

in the cellar

2012 allowed for beautiful ripe fruit with awesome tannin ripeness and concentration due to very small berries. We fermented the Syrah at temperatures around 27°C. After fermentation the wine was pressed and racked to 100% 500l French oak barrels where it matured for approximately 18 months. An amazing wine that will develop beautifully over time.