



Zevenwacht The Tin Mine Red 2013

main variety Shiraz		vintage 2013	
analysis	alc: 14.5	ph: 3.57	rs: 3.0 ta: 5.3
type	Red	producer	Zevenwacht Wine
style	Dry	winemaker	Jacques Viljoen
taste	Fragrant	wine of origin	Stellenbosch
body	Medium		

tasting notes

This wine is dark purple, red in colour. It exudes aromas of violets, dried spices and concentrated black fruits with a slow release of mocha and dark chocolate. The palate impresses with density on entry matched with persistent yet supple tannins. A multi-layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish. A blend of Shiraz, Grenache and Mourvedre.

ageing potential

A delicious wine to be enjoyed now or over the next five years.

blend information

46% Shiraz, 39% Grenache, 15% Mourvedre

food suggestions

A superb dinner accompaniment. Serve at good room temperature of 16° - 18° C. Our meal suggestions: A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.

in the vineyard

For the 2013 blend, we used three blending components - Shiraz, Grenache & Mourvedre. These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

in the cellar

All cultivars were fermented separately in open punch down tanks. The fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pump overs and punch downs helped with extracting intense colour and soft, pliable tannins. After fermentation the wine was pressed and racked to French oak barrels. The different components were aged for 16 months before blending.