



Zevenwacht Syrah 2014

main variety Shiraz

vintage 2014

analysis alc: 14.0 | ph: 3.56 | rs: 2.6 | ta: 5.2

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 10 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. When to Enjoy: With a delicious meal to savour the intensity of this wine. How to Serve: At a pleasing 16° - 18° (not too cold and not our summer room temperature)

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.

about the harvest

We harvest approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

in the cellar

2014 was a challenging season with a wet ripening season leading up to the picking date. With careful management and lots of extra time in the vineyards, we managed to pick at optimal ripeness, resulting in beautiful ripe fruit and concentration. 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.

Barrel Treatment: Avg 18 months