



Zevenwacht The Tin Mine White 2015

main variety Chardonnay		vintage 2015	
analysis	alc: 14.0	ph: 3.38	rs: 1.78 ta: 5.95
type	White	producer	Zevenwacht Wine
style	Dry	winemaker	Jacques Viljoen
taste	Fragrant	wine of origin	Stellenbosch
body	Medium		

tasting notes

Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked, with a slight aroma of roasted almonds. The Chardonnay gives superb lime-citrus flavors; the Viognier lends a delicate perfume of dried peaches and apricots while the Roussanne and Chenin act like salt and pepper, spicing things up!!

ageing potential

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

blend information

40% Chardonnay, 40% Chenin, 7.5% Viognier, 6.7% Roussanne, 3.7% Muscat de Frontignan, 2.1% Gewurztraminer

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

The Chenin Blanc and Gewurztraminer come from low yielding old vines (36 years). 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 grapes were harvested at 22° - 23.7° Brix depending on varietal.

in the cellar

This wine consists of 40% Chardonnay, 40% Chenin, 7.5% Viognier, & 6.7% Roussanne, 3.7% Muscat de Frontignan, 2.1% Gewurztraminer.

The grapes were harvested at 22 – 23.7°Brix depending on varietal. After pressing, 80% of the juice was settled and racked to 2nd, 3rd and 4th fill 500l barrels. 10% of the old vine Chenin, the Roussanne & Muscat de Frontignan were pressed, settled and fermented in 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.

80% barrel fermented and matured for 8 months. 20% tank fermented, blended and bottles 8 months after harvest.