



## Zevenwacht 7even Rood 2015

main variety Shiraz

vintage 2015

analysis alc: 14.0 | ph: 3.49 | rs: 4.2 | ta: 5.5

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

A luscious lifestyle wine with hints of red raspberry fruit and white pepper spice, giving a first impression of red berries and chocolate with slight cedar wood undertones. Soft pliable tannins lend subtle support to the structure, yet are unobtrusive on the succulent palate.

### ageing potential

A wine to enjoy now!

### blend information

85% Shiraz, 15% Grenache

### food suggestions

When to Enjoy: Relaxing with good company, anytime, anywhere... Our favourite combinations include seared tuna served on a bed of baby spinach or a good steak braaied to perfection and served with a pepper sauce. A vegan option is also wild mushroom risotto - simply enjoyable. How to serve: Good room temperature of 16° - 18° C.

### in the vineyard

The grapes for this blend originate from prime vineyard sites that have been planted with new clones material. Most of the sites face southwest and do receive supplementary irrigation resulting in optimal ripeness, superbly concentrated flavours and ripe, supple tannins. A clay sub-soil retains essential moisture and the gravelly, granite derived topsoil allows for effective drainage.

### in the cellar

We aimed for soft tannins and ripe dark fruits and used Rhone style varieties to achieve this. 4th and 5th fill French 500L barrels were used to mature this wine and to add to the complexity.