



Zevenwacht Z Collection Grenache 2015

main variety Grenache

vintage 2015

analysis alc: 14.5 | ph: 3.64 | rs: 2.8 | ta: 6.0

type Red

producer Zevenwacht Wine

winemaker Jacques Viljoen

wine of origin Stellenbosch

body Full

tasting notes

A voluptuous alluring and rich wine, structured and spicy with an intense raspberry flavoured fruit on the nose and palate, followed through with a subtle white pepper spice.

ageing potential

Excellent aging potential - easily 6 - 10 years.

blend information

100% Grenache

food suggestions

When to Enjoy: With a decadent meal and on special occasions. How to Serve: Cool 18° C. Our meal suggestions: Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter and steamed asparagus, or succulent oxtail stew on a bed of sweet potato mash are our robust suggestions, but try more sublime combinations too.

in the vineyard

The vineyards are at altitudes of 500 - 550 meters above sea level on a north facing slope. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter, we harvest approximately six tons per hectare. We get small really concentrated berries from this vineyard.

about the harvest

The grapes were hand-harvested and selected at optimum ripeness.

in the cellar

Fermentation took place in open top fermenters with regular punch downs to extract intense colour and soft pliable tannins. After fermentation the wine was racked to French oak barrels. The wine was aged for 16 months in 2nd fill 500l barrels. Only 1000 liters – 1 333 bottles - were produced for the 2015 Z Collection Grenache.