



Zevenwacht The Tin Mine White 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 14.0 | ph: 3.31 | rs: 1.9 | ta: 5.6

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, perfumed wine that is rich and subtly oaked. Complex aromas of dried yellow fruits and spice with a refreshing lime and citrus finish.

ageing potential

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

blend information

58% Chenin, 34% Chardonnay, 5% Viognier, & 3% Roussanne

food suggestions

When to enjoy: On its own or with a meal

How to serve: Chilled

Our meal 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.

in the vineyard

The Chenin Blanc and Gewurztraminer come from low yielding old vines (37 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 58% Chenin, 34% Chardonnay, 5% Viognier, & 3% Roussanne

After pressing, 100% of the juice was settled and racked to 1st, 2nd, 3rd and 4th fill 500l barrels. 4 months barrel ageing on the lees for a richer mouth feel and complexity without dominating the wine with oak - respecting the fruit. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture. 100% barrel fermented and matured for 4 months.