



Zevenwacht The Tin Mine Red 2015

main variety Shiraz		vintage 2015	
analysis	alc: 14.0	ph: 3.49	rs: 3.2 ta: 5.9
type	Red	producer	Zevenwacht Wine
style	Dry	winemaker	Hagen Viljoen
taste	Fragrant	wine of origin	Stellenbosch
body	Full		

tasting notes

Purple red in colour, with the nose that exudes aromas of violets, dried spices and concentrated black prunes with a slow release of red cranberry and dark chocolate. The palate impresses with density on entry matched with persistent yet supple tannins - a multi layered wine. This texture is perfectly offset by balanced acidity that allows for a remarkable length of finish.

ageing potential

A delicious wine to be enjoyed now or over the next five years.

blend information

57.3% Shiraz, 26.2% Grenache, 16.5% Mourvedre

food suggestions

A superb dinner accompaniment. Serve at good room temperature of 16° - 18° C. Our meal suggestions: A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.

in the vineyard

These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.

in the cellar

All cultivars were fermented separately in open punch down tanks. The fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pump overs and punch downs helped with extracting intense colour and soft, pliable tannins. After fermentation the wine was pressed and racked to French oak barrels. The different components were aged for 16 months before blending.