



2018 Zevenwacht The Tin Mine Red

South Africa > Stellenbosch

54% Shiraz

32% Mourvèdre

14% Grenache

Is Vegan: Yes

Is Vegetarian: Yes



This wine has appealing aromas of cranberry, raspberry and plum with hints of peppery spice. The palate impressed with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation, as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

Viticulture

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.

Vinification

All cultivars were fermented separately in open red wine fermenters. The fermentation temperatures hovered around 26°C peaking at $\pm 28^{\circ}\text{C}$. Regular pump overs helped with extracting intense colour and soft, pliable tannins. After fermentation, the wine was pressed and racked to 500l in French oak barrels with 20% new oak. The different components were aged for 12-16 months before blending.

Recommendation

A superb dinner accompaniment. A hearty stew with root vegetables or a roasted leg of venison served with caramelised onions and a dark cherry sauce. Best served at room temperature, or slightly chilled at around 16-18°C. A delicious wine to be enjoyed now or over the next five years.

ABV: 14%

Total Acidity: 5.2g/l

Residual Sugar: 2.8g/l