

Zevenwacht The Tin Mine White 2006

main variety Sauvignon Blanc

vintage 2006

analysis alc: 13.5 | ph: 3.23 | rs: 3.9 | ta: 6.75

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of Coastal

tasting notes

2008 International Wine & Spirit Competition - Bronze

2008 Decanter World Wine Awards - Silver Medal

Veritas 2007 - Silver

2007 International Wine Challenge - Commended

Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked. The Chardonnay gives superb lime-citrus flavours and the Viognier lends a delicate perfume of dried peaches and apricots while the Sauvignon Blanc punctuates the palate with concentrated pungency.

blend information

52% Sauvignon blanc, 35% Chardonnay, 13% Viognier

in the vineyard

At 340 meters above sea level, the Sauvignon Blanc vineyards are the most elevated at Zevenwacht. Three clones are planted that perfectly suit the site. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage. The Chardonnay vineyard is from a site that faces almost west and is on the lower slopes of the Kuils River hills. The richness and full-bodied fruit in the wine has been accentuated by the inclusion of this block. The clone is 166, a clone that imparts a wonderful Muscat aroma. The origin of this wine has finally changed from Coastal Region to Stellenbosch. We harvested our first crop of Viognier in 2006 from vines planted in 2003. The Viognier comes from the warmer northern slopes of the Banhoek area and cooler southern slopes of the Kuils River hills.

in the cellar

Sauvignon blanc Cool fermentation temperatures at 14°C have allowed outstanding expression of the herbal and pungent fruity characters of this grape variety. Extended post fermentation less contact lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. Chardonnay The golden yellow grapes were harvested at 24° Brix and lightly crushed. After pressing the juice was settled and racked to second-fill French Hogsheads. Fermentation took place with selected yeasts and lasted almost three weeks with the temperature never rising above 25° C. Regular bâtonnage (lees stirring) has helped in the development of the creamy texture of this wine. Viognier Very ripe grapes were whole-bunch pressed to minimize the phenolic potential inherent in Viognier. After settling, the clear juice was racked to second and third fill French oak Hogsheads where it fermented and matured for 6 months. Assemblage took place after nine months and the wine was stirred on the lees for a further four months.

