

## Zevenwacht The Tin Mine White 2007

main variety Sauvignon Blanc

vintage 2007

analysis alc: 13.5 | ph: 3.37 | rs: 2.6 | ta: 6.00

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of Stellenbosch

### tasting notes

2009 Old Mutual Trophy Wine Show - Bronze Medal (75/100)

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

42% Sauvignon Blanc, 35% Chardonnay, 23% 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.

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.

### in the cellar

