



Zevenwacht The Tin Mine White 2008

main variety Sauvignon Blanc

vintage 2008

analysis alc: 13.5 | ph: 3.28 | rs: 2.41 | ta: 5.801

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of Stellenbosch

tasting notes

Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked, with a slight aroma of roasted almonds. 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

40% Sauvignon Blanc, 34% Viognier, 26% Chardonnay

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 2008 from vines planted in 2003. The Viognier comes from the warmer northern slopes of the Banhoek area.

in the cellar