



Zevenwacht The Tin Mine White 2011

main variety Chenin Blanc

vintage 2011

analysis alc: 13.5 | ph: 3.26 | rs: 6.0 | ta: 6.6

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; the Viognier lends a delicate perfume of dried peaches and apricots while the Chenin & Roussanne acts like salt and pepper, spicing things up!!

blend information

45% Chenin Blanc, 36% Chardonnay, 15% Viognier, 4% Roussanne

in the vineyard

Four different vineyards from the Stellenbosch region were used to make this wine. The Chardonnay & Roussanne grapes were hand harvested from two South Westerly facing vineyards on Zevenwacht (Polkadraai Hills). The Viognier and Chenin were hand harvested from two North-facing vineyards on Zevenrivieren (The Banhoek valley). All these vineyards are lying at altitudes that range from 300m - 500m above sea level; these higher elevated slopes tend to give the blending partners a beautiful natural acidity, resulting in a pleasant pungency. The richness and full-bodied fruit in the wine has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai hills. The 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.

about the harvest

Chardonnay - The golden yellow grapes were harvested at 24° B

Roussanne - This beautiful spicy component was harvested at 23.5° B.

in the cellar

Chenin (45%)

The Chenin grapes were pressed, settled and the clear juice was racked to stainless steel tanks. Fermentation took place at 16 degrees Celsius. The Cool tank fermentation has allowed outstanding expression of the pungent yellow fruit characters of these grape varieties. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential.

Chardonnay (36%)

The golden yellow grapes were harvested at 24°Brix and lightly crushed. After pressing the juice was settled and racked to first and second fill 500l barrels and second fill French Hogsheads. Fermentation took place with selected yeasts and lasted almost three weeks with the temperature never rising above 24° Celsius. Regular bâtonnage (lees stirring) has helped in the development of the creamy texture of this wine.

Viognier (15%)

Very ripe grapes were whole-bunch pressed. After settling the clear juice was racked to first and second fill French 500l barrels and second fills French Hogsheads, where it fermented and matured for 6 months. Assemblage took place after six months and the wine was stirred on the lees for a further four months.

Roussanne (4%)

This beautiful spicy component was harvested at 23.5°B. After pressing and settling, the juice was fermented in 2 older 500l barrels. Assembling of the blend took place after 6 months in