



Zevenwacht The Tin Mine White 2013

main variety Chardonnay

vintage 2013

analysis alc: 14.0 | ph: 3.40 | rs: 2.20 | ta: 5.5

type White	producer Zevenwacht Wine Estate
style Dry	winemaker Jacques Viljoen
taste Fragrant	wine of Stellenbosch
body Medium	

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 flavors; the Viognier lends a delicate perfume of dried peaches and apricots while the Roussanne and Chenin act like salt and pepper, spicing things up.

ageing potential

Barrel maturation gives the wine potential to develop over 3 - 5 years.

blend information

50% Chardonnay, 28% Viognier, 21% Chenin & 1% Roussanne

food suggestions

Delicious with full flavoured grilled fish or sumptuous lobster and avocado salad or chicken fillets dressed with a creamy basil sauce. Enjoy over lazy lunches or sipping at sunset. Serve chilled.

in the vineyard

All these vineyards are lying at altitudes that range from 300-500 meters 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. .

about the harvest

Four different vineyards were used to make this wine. The Chardonnay & Roussanne grapes were hand harvested from South Westerly facing vineyards on Zevenwacht (Polkadraai Hills). The Viognier and Chenin were hand harvested from North-facing vineyards on Zevenrivieren (The Banhoek valley).

The Viognier and Chenin were hand harvested from North-facing vineyards on Zevenrivieren (The Banhoek valley). The Chardonnay grapes were harvested at 24.5° Brix.

in the cellar

After pressing the juice was settled and racked to first and second fill 500l barrels. The Viognier, Chenin & Roussanne were whole-bunch pressed and racked to first, second and third fill French 500l barrels, where it fermented and matured for 8 months. 10% of the Chenin grapes were pressed, settled and the clear juice was racked to stainless steel tanks. Cool tank fermentation has allowed outstanding expression of the pungent yellow fruit characters of this component. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential.