



Zevenwacht Z Grenache 2012

main variety Grenache

vintage 2012

analysis alc: 14.5 | ph: 3.51 | rs: 2.62 | ta: 5.04

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

wine of origin Stellenbosch

body Full

tasting notes

A voluptuous alluring and rich wine, structured and spicy with an intense raspberry flavoured fruit on the nose and palate, followed through with a subtle white pepper spice.

ageing potential

Excellent aging potential - easily 6 - 10 years.

blend information

100% Grenache

food suggestions

Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter and steamed asparagus, or succulent oxtail stew on a bed of sweet potato mash are our robust suggestions, but try more sublime combinations too.

in the vineyard

What about the grapes? We get small really concentrated berries from this vineyard.

And the vineyards (terroir):

The vineyards are at altitudes of 500 – 550 meters above sea level on a north facing slope. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 – 18 bearers per running meter, we harvest approximately six tons per hectare.

about the harvest

The grapes were hand-harvested and selected at optimum ripeness.

in the cellar

Fermentation took place in open top fermenters with regular punch downs to extract intense colour and soft pliable tannins. After fermentation the wine was racked to French oak barrels. The wine was aged for 16 months in 2nd fill barrels. We selected the best 2 barrels for the 2012 Grenache Z Collection. Only 1000 liters – 1 333 - bottles were produced.