



## Zevenwacht The Tin Mine White 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 14.0 | ph: 3.31 | rs: 1.9 | ta: 5.6

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Medium

### tasting notes

Ripe and exotic, a distinctive, spicy, perfumed wine that is rich and subtly oaked. Complex aromas of dried yellow fruits and spice with a refreshing lime and citrus finish.

### ageing potential

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

### blend information

58% Chenin, 34% Chardonnay, 5% Viognier, & 3% Roussanne

### food suggestions

When to enjoy: On its own or with a meal

How to serve: Chilled

Our meal suggestions: Enjoy on its own or with a meal. Delicious with full flavoured grilled fish, sumptuous lobster and avocadosalad or chicken fillets dressed with a creamy basil sauce. Also a great partner to Thai food.

### in the vineyard

The Chenin Blanc and Gewurztraminer come from low yielding old vines (37 years). 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 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

The grapes were harvested at 22° - 23.7° Brix depending on varietal.

### in the cellar

This wine consists of 58% Chenin, 34% Chardonnay, 5% Viognier, & 3% Roussanne

After pressing, 100% of the juice was settled and racked to 1st, 2nd, 3rd and 4th fill 500l barrels. 4 months barrel ageing on the lees for a richer mouth feel and complexity without dominating the wine with oak - respecting the fruit. Extended post fermentation lees contact lends a mid-palate weight and a creamy texture. 100% barrel fermented and matured for 4 months.