



Zevenwacht The Tin Mine White 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.33 | rs: 2.6 | ta: 6.4

| | | | |
|-------|----------|-----------|------------------------|
| type | White | producer | Zevenwacht Wine Estate |
| style | Dry | winemaker | Hagen Viljoen |
| taste | Fragrant | wine of | 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

66% Chenin, 25% Chardonnay, 5% Viognier, & 4% Roussanne

food suggestions

Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or chicken fillets dressed with a creamy basil sauce. Also a great partner to Thai food. Served chilled. On it's own or with a meal.

in the vineyard

The Chenin Blanc comes from low yielding old vines (38 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° Brix depending on varietal and site.

in the cellar

After pressing, 100% of the juice was settled and racked to 1st, 2nd, 3rd and 4th fill 500l barrels. 11 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 11 months.