



Zevenwacht The Tin Mine White 2003

main variety Sauvignon Blanc

vintage 2003

analysis alc: 12.57 | ph: 3.28 | rs: 3.1 | ta: 6.7

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Karl Lambour

taste Fragrant

wine of Coastal

body Medium

tasting notes

International Wine & Spirit Competition 2004 - Bronze Fairbairn Capital Trophy Wine Show 2004 - Bronze Ripe and exotic, a distinctive, spicy wine that is rich and subtly oaked. The Chardonnay and Viognier lend a delicate perfume of peaches and citrus while the Sauvignon blanc punctuates the palate with concentrated pungency. A "lets-have-another-bottle" wine. A Rubenesque woman on her flower bed " flowers, peaches, honey and voluptuous.

blend information

77% Sauvignon Blanc, 18% Chardonnay, 5% Viognier

in the vineyard

At 340 meters above sea level, the Sauvignon blanc vineyards are the most elevated at Zevenwacht. Three clones are planted that perfectly suit the site. Pungency and aromatic concentration are the hallmark of a fine Sauvignon blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The decomposed granite 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. The Chardonnay vineyard is from a site that faces almost west and is on the lower slopes of the Kuils River hills. The richness and full-bodied fruit in the wine has been accentuated by the inclusion of this block. The clone is 166, a clone that imparts a wonderful Muscat aroma. The wine is designated of Origin Coastal Region as a result of the inclusion of a small, but significant, portion of Viognier harvested from two sites " one in Malmesbury and the other in Franschoek. Zevenwacht is planting Viognier in 2003.

in the cellar

Sauvignon blanc Cool fermentation temperatures at 180 Celsius have allowed outstanding expression of the herbal and pungent fruity characters of this grape variety. Extended post fermentation less contact lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. Chardonnay The golden yellow grapes were harvested at 240 Brix and lightly crushed. After pressing the juice was settled and racked to second-fill French Hogsheads. Fermentation took place with selected yeasts and lasted almost three weeks with the temperature never rising above 250 Celsius. Regular bâtonnage (lees stirring) has helped in the development of the creamy texture of this wine. Viognier Very ripe grapes were hand picked and transported to Zevenwacht's cellar in a cool truck. The grapes were whole-bunch pressed to minimize the phenolic potential inherent in Viognier. After settling the clear juice was racked to second-fill French Oak Hogsheads where it fermented and matured for 6 months. Assemblage took place after four months and the wine was stirred on the lees for a further four months. 77% Sauvignon blanc, 18% Chardonnay, 5% Viognier.