



## Zevenwacht Syrah 2018

main variety Shiraz

vintage 2018

analysis alc: 14.5 | ph: 3.53 | rs: 3.0 | ta: 5.3

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Full

### tasting notes

The Syrah shows concentrated raspberry and black berry fruit, that opens to a floral perfume with white pepper and herbs on the nose. The palate has dense fruit intensity with a velvety mid palate, that finishes with a fine peppery tannin.

### ageing potential

Definite aging ability in the right conditions - from 5 to 10 years.

### blend information

100% Shiraz

### food suggestions

We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.

Serve: At a pleasing 16 - 18° (not too cold and not our summer room temperature)

### in the vineyard

South-Westerly facing slopes ranging in altitude from 230- 250m above sea level on decomposed granite soils. The vines are trellised on a seven-wire hedge system and we yield approximately eight tons per hectare.

### about the harvest

The grapes were harvested at full phenolic ripeness, resulting in beautiful fruit expression and soft elegant tannin.

### in the cellar

The fermentation temperature peaked at 28°C with regular pump-overs to ensure even extraction and 15% of the wine was whole bunch fermented. The wine was matured for 14 months in 500l French oak barrels, with 20% new oak.

Barrel Treatment: Avg 14 Months, 20% New Oak