



Zevenwacht
ANNO 1800

The Tin Mine White 2024

GRAPE VARIETALS

47 % Chenin Blanc, 22% Semillon, 16% Chardonnay, 8% Roussanne, 7% Viognier

TASTING NOTES

Complex aromatics of quince, peach and lime zest with a floral perfume and subtle oak spice. The palate is complex and layered with bright citrus, a creamy texture and a minerality finish.

FOOD PAIRINGS

Delicious with grilled fish, crayfish, or poultry dishes.

VINEYARDS & HARVEST

The vineyards for the Tin Mine White mostly come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m. A small portion of Chenin comes from our Banghoek Valley property.

VINIFICATION

The grapes were harvested at 22 – 23,5 °Brix depending on varietal and site. After whole bunch pressing, the juice was settled and racked to a combination of 500l French Oak barrels with 12% in Concrete Eggs for fermentation. The wine spent 10 months ageing on the lees for a richer mouth feel and underwent partial malolactic fermentation.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 13.18 % RS: 3.6 g/l TA: 6.0 g/l PH: 3.39

