



Zevenwacht 7even Pinotage 2019

main variety Pinotage

vintage 2019

analysis alc: 14 | ph: 3.62 | rs: 3.7 | ta: 5.1

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

The nose has ripe plum and dark cherry fruit, complimented with subtle toffee and toasted coffee aromas. The palate is medium bodied and juicy with a smooth finish.

ageing potential

Savour now and over the next 4 years.

blend information

100% Pinotage

food suggestions

Enjoy this food friendly wine with grilled yellowtail or snoek with grape jam and farm-style bread. It is also the perfect partner for a pizza or braai.

in the vineyard

The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

about the harvest

We harvest eight tons per hectare.

in the cellar

The optimally ripe bunches were given an overnight "cold-soak" to allow for colour extraction early in the winemaking process. Fermentation took place with temperatures peaking at 28°C. The wine was pressed off the skins directly after fermentation and following malolactic fermentation, it was matured for 12 months in seasoned 500L French oak barrels.