



Zevenwacht 7even Sauvignon Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 13.5 | ph: 3.41 | rs: 4.1 | ta: 6.1

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

A fresh and fruity style Sauvignon Blanc, bursting with tropical fruits of guava, pineapple and passion fruit and a juicy acidity on the palate.

ageing potential

A wine to be enjoyed within 2 years.

blend information

100% Sauvignon Blanc

food suggestions

This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination.

in the vineyard

The grapes for this wine are from vineyards predominantly facing in a South Westerly direction. These slopes overlook False Bay, Cape Point and Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness

in the cellar

The grapes were fermented in stainless steel tanks at cool temperatures to enhance tropical fruit ester production. Each component was stirred on its gross lees on a weekly basis for the first two months after which it was racked and kept on the fine lees for a further 2 months before stabilizing.