



Zevenwacht Chenin Blanc 2019

main variety Chenin Blanc

vintage 2019

analysis alc: 13.34 | ph: 3.41 | rs: 2.7 | ta: 5.5

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

A clear and bright wine with hints of lime and gold. The nose has aromas of apricot, yellow peach and quince that follows through onto the palate with undertones of pineapple and citrus. The creamy texture of the palate is supported by subtle oak flavours and a minerality that is underpinned with bright and juicy acidity.

This wine is vegetarian and vegan. Closure with a cork and wax covering

ageing potential

Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards extra complexity with age, while offering up-front fruit and freshness in its youth.

blend information

100% Chenin Blanc

food suggestions

Delectable with fish and shellfish, poultry and dishes with creamy sauces. A versatile wine so make your own best pairing.

in the vineyard

The wine is made from unirrigated 39 year old Chenin vines planted in 1981. The vines are South West to West facing and are grown in decomposed granite soils high up on the farm at 300m above sea level.

in the cellar

The grapes were whole bunched pressed and cold settled overnight, after which the juice was racked to barrel and a concrete egg for fermentation. Regular lees stirring was done for the first three months to add extra palate weight and creaminess to the wine. The wine remained on the gross lees for 9 months before being racked and blended for bottling with the final blend having 10% concrete egg, 10% new 500L French Oak, 20% second fill and 60% in third and fourth fill barrels.