



Zevenwacht Z Collection Reserve 2014

main variety Cabernet Sauvignon

vintage 2014

analysis alc: 14.5 | ph: 3.67 | rs: 3.0 | ta: 5.4

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Full

tasting notes

Rich and generous, this wine boasts a deep dark hue and whiffs of ripe black currant infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate expect concentrated black plum and a decadent dark chocolate finish.

ageing potential

This wine has excellent aging potential and will develop beautifully between 8 – 10 years.

blend information

74% Cabernet Sauvignon, 7% Cabernet Franc, 11% Merlot, 4% Malbec, 4% Petit Verdot

food suggestions

When to Enjoy: To impress at dinner parties with a superb meal.

How to Serve: Good room temperature of 18 degrees.

Our meal suggestions: Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter. Simply outstanding with rib-eye beef served on the rare side with stilton infused meaty gravy. Perhaps you have some more winning combinations?

in the vineyard

Three distinctive sites were identified at Zevenwacht for this blended wine.

The heart of this blend comes from a Cabernet Sauvignon clone 46 vineyard, situated on a south westerly facing slope 150 - 200m above sea level, playing a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot is from an older vineyard, next to the Cabernet Sauvignon and the Cabernet Franc from a higher vineyard – 300m above sea level. The three sights of the Polkadraai Hills, offer Ribena ripeness and generosity on the finish. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter. The Petit Verdot and Malbec blending components are purchased from Ernie Else until the new plantings on Zevenrivieren are ready to yield grapes.

in the cellar

Moderate summer temperatures allowed for a long ripening period producing good tannin, colour and sugar ripeness. We had small berry size resulting in dense colouration and high extract in the wine. The components for this blend were aged separately in new (40%) and 2nd (60%) fill French Oak barrels (300L) for 19 months. The best barrels were matured, blended and tasted in a comparative blind benchmark tasting against some of South Africa's best Bordeaux styled blends.