



Zevenwacht Z 360° Sauvignon Blanc 2019

main variety Sauvignon Blanc

vintage 2019

analysis alc: 14 | ph: 3.51 | rs: 2.3 | ta: 6.4

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

The nose shows concentrated aromas of nettles, crushed fig and passion fruit, with hints of grapefruit that continues on to the palate. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus. Previous vintages confirm that this wine ages beautifully and develops more complexity over time as flavours subtly change.

ageing potential

Most certainly delicious now but matures beautifully for up to 3 years.

blend information

85% Sauvignon Blanc, 15% Semillon

food suggestions

An enticing accompaniment to fresh mouthwatering tropical fruit skewers or with seafood such as seared tuna served with rocket and green mango, calamari or crayfish with lemon butter. Invent a tantalizing combination of your own to complement the complexity of this Sauvignon Blanc.

in the vineyard

South facing and elevated 340 meters above sea level, these 20-year-old vines look out over False Bay and are planted on the coolest site on our farm. The soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from this site derive the full benefit from the cool sea breeze during the slow ripening stages. Pungency, aroma and full concentration are the hallmark of this fine Sauvignon Blanc. There is no shortage of these varietal characteristics on these lofty southern slopes.

in the cellar

For the final 360° 2019 selection, we used 85% Sauvignon Blanc and 15% barrel fermented Semillon. The Sauvignon Blanc was tank-fermented at 14°. The wine spent 8 months on the fine lees with monthly stirring for the first 6 months. The 15% wooded Semillon gives the wine mid-palate weight, length with an oily lime finish, beautiful mouthfeel, concentration and flavor that develops as the wine ages in bottle.

Body: Medium

Acidity: Fresh Acidity

Barrel Treatment: 15% 1st and 2nd fill French oak.