



About the Estate

Zevenwacht Wine Estate, situated on the beautiful **Stellenbosch Wine Route** is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

Wine Style: **Medium bodied, fresh & vibrant.**

When to Enjoy: Relaxing with friends or as an Aperitif with some savoury bites.

How to Serve: Drink slightly chilled to appreciate its vibrancy – just below European room temperature.

Our meal 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.

The wine itself: 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.

What about the grapes? 100% Pinotage

And the vineyards (terroir): 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.

How was it made: 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 300L French oak barrels.

Should this wine age / mature: Savour now and over the next 4 years.

Technical Facts: **Grape Origin:** Stellenbosch
Wine Variety: Pinotage
Body: Medium
Acidity: Balanced Acidity
Barrel Treatment: 12 Months

Alc: 14% **Rs:** 3.8g/l **TA:** 5.3g/l **pH:** 3.75