



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: Fresh & dry

When to Enjoy: As a refreshing drink on summer days with friends.

How to Serve: Pleasantly cold.

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

The wine itself: A fresh and fruity style Sauvignon Blanc, bursting with tropical fruit aromas of guava, grapefruit and kiwi fruit. The wine has a juicy acidity on the palate with crisp finish.

What about the grapes? 100% Sauvignon Blanc

And the vineyards (terroir): The grapes for this wine are from vineyards predominantly facing in a South Westerly direction on the decomposed granite soils of the Polkadraai Hills. 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.

How was it made: The juice is handled reductively and fermented in stainless steel tanks at cool temperatures to enhance tropical fruit aroma production. Each component was stirred regularly for the first two months after which it was racked and kept on the fine lees for a further 3 months before bottling.

Should this wine age / mature: A wine to be enjoyed within 2 years.

Technical Facts:
Grape Origin: Stellenbosch Polkadraai
Wine Variety: White
Body: Medium
Acidity: Fresh Acidity
Barrel Treatment: Unwooded

ALC: 13 % RS: 4.3 g/l TA: 7.0 g/l pH: 3.29