



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:	Full bodied & intense
When to Enjoy:	A rich and full wine to enjoy relaxing around the fire or with a scrumptious meal.
How to Serve:	We recommend decanting this wine and serving it between 16 and 18°C.
Our meal suggestions:	Well paired with steak, slow braised beef short rib or a hearty oxtail stew.
The wine itself:	The wine is classic and powerful with intense aromas of blue berries and black currant and dark chocolate. Oak aromas are well integrated and add to the complexity of the wine with underlying graphite and cigar box notes. Dark blackberry and plum flavours dominate the palate supported with a firm yet well integrated tannin structure and lingering finish.
What about the grapes? And the vineyards (terroir):	93 % Cabernet Sauvignon, 7% Petit Verdot These West South-West facing decomposed granite slopes are at an altitude of 100–150m above sea-level. The cooling sea breezes from the nearby Atlantic Ocean, keeps the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a seven-wire hedge system and receive only supplementary drip irrigation.
How was it made:	The grapes were picked at 25.5 Brix and lightly crushed into 10-ton open top fermenters. The must was fermented at a regulated 27°C with regular pump overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 30% new, 30% 2 nd fill and 40% 3 rd fill French oak barrels, for 18 months.
Should this wine age / mature:	Superb to drink now but excellent aging potential 5 – 15 years.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Cabernet Sauvignon Body: Full Barrel Treatment: 18 Months

ALC: 14.5% pH: 3.59 TA: 5.5g/l RS: 2.3g/l