



### 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 winemakers, Hagen Viljoen and Charles Lourens, with a boutique selection of grapes that add to the fascinating variety of the wines.

<b>Wine Style:</b>	<b>Full bodied</b>
<b>When to Enjoy:</b>	Socialising with friends over a relaxed meal.

<b>How to Serve:</b>	A nice cool 16-18 degrees.
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<b>Our meal suggestions:</b>	Great with leaner meats like duck and venison or tomato-based dishes like spaghetti bolognese
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<b>The wine itself:</b>	Rich and generous with plush concentrated aromas of smoky plums, oyster shell and cherries. Layers of red fruit, strawberries and hints of liquorice that cover the palate from start to finish.
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<b>What about the grapes?</b>	100% Merlot
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<b>And the vineyards (terroir):</b>	Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers Ribena Ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.
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<b>How was it made:</b>	The grapes were picked at optimal tannin and fruit ripeness with a sugar of 25-25.5 Brix. Berries were sorted before being fermented in 10 ton fermenters with a temperature peak at 27°C. During the active part of fermentation, we gave the wine four pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine aged in 2nd and 3rd fill 300L & 500L barrels for 14 months
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<b>Should this wine age / mature:</b>	Will reward you handsomely with some maturation between 3 –6 years.
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<b>Technical Facts:</b>	<p><b>Grape Origin:</b> Stellenbosch</p> <p><b>Grape Variety:</b> Merlot</p> <p><b>Body:</b> Full</p> <p><b>Barrel Treatment:</b> 14 months</p> <p>Alc: 14.5% Ph: 3.49 Acid: 5.5 g/l Rs: 2.9g/l</p>
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