



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: Crisp & dry

When to Enjoy: A socializing wine to enjoy day or night with a meal.

How to Serve: Chilled to bring out its refreshing finish.

Our meal suggestions: This is seafood pairing delight and a refreshing wine with herb salads. Works like a charm with oysters, or try fig and goats cheese salad, Carpaccio served with rocket, parmesan & Wasabi mayonnaise, seared tuna, calamari, crayfish or Sushi. But most of all enjoy the wine your way!

The wine itself: An elegant wine showing elderflower, green fig and melon on the nose. The wine has a mineral quality that is supported by concentrated fruit and juicy acidity that leaves a lingering aftertaste. This is a complex wine that delivers a beautiful expression of our pristine terroir.

What about the grapes? 90% Sauvignon Blanc, 10% Semillon

And the vineyards (terroir): The Sauvignon Blanc vineyards are planted on South facing slopes with altitudes varying from 300 – 350m above sea level. These vineyards are the most elevated position on Zevenwacht facing False Bay, deriving full benefit from the cool sea breeze during the ripening stages. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Bottelary Hills. Grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending. A small percentage of Semillon was used as a blending partner that adds weight to the palate.

How was it made: The grapes were given up to 6hrs of skin contact to allow for flavour extraction from the skins before pressing. The juice was handled reductively and cold fermented to protect the delicate thiol characteristics of the grape variety. 5 Months extended lees contact was given to add mid-palate weight to the blend and a 5%-barrel fermented portion was blended for added complexity and texture.

Should this wine age / mature: Best within 2-3 years

Technical Facts: **Grape Origin:** Stellenbosch Polkadraai Hils
Wine Variety: Sauvignon blanc
Body: Medium
Acidity: Crisp Acidity
Barrel Treatment: Unwooded
ALC: 14.0 % RS: 2.1 g/l TA: 6.5 g/l pH: 3.35