



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.

Style of wine:	Crisp, dry & medium bodied
When to Enjoy:	A superlative Aperitif wine and a flawless companion to a meal.
How to Serve:	Well chilled but not ice cold.
Our meal suggestions:	An enticing accompaniment to fresh mouthwatering tropical fruit skewers or with seafood such as seared tuna served with rocket and green mango, calamari or crayfish with lemon butter. Invent a tantalising combination of your own to complement the complexity of this Sauvignon Blanc.
The wine itself:	The nose shows concentrated aromas of nettles, crushed fig and passion fruit, with hints of grapefruit that continues on to the palate. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus. Previous vintages confirm that this wine ages beautifully and develops more complexity over time as flavours subtly change.
What about the grapes?	85% Sauvignon Blanc, 15% Semillon
And the vineyards (terroir):	South facing and elevated 340 meters above sea level, these 20 year old vines look out over False Bay and are planted on the coolest site on our farm. The soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from this site derive the full benefit from the cool sea breeze during the slow ripening stages. Pungency, aroma and full concentration are the hallmark of this fine Sauvignon Blanc. There is no shortage of these varietal characteristics on these lofty southern slopes.
How was it made:	The blend for 2020 is 85% Sauvignon Blanc and 15% Semillon. 50% of the blend was fermented in stainless steel tank for freshness and aromatics, while the remaining 50% was barrel fermented and aged on the lees to give the wine mid-palate weight, length and texture. The barrel component was in 500L seasoned French oaked barrels for 6 months.
Should this wine age / mature:	Most certainly delicious now but matures beautifully for up to 3 years.
Technical Facts:	<p>Grape Origin: Polkadraai Hills, Stellenbosch</p> <p>Wine Variety: Sauvignon blanc, Semillon</p> <p>Body: Medium</p> <p>Acidity: Fresh Acidity</p> <p>Barrel Treatment: 50% wooded in seasoned 500L French oak</p>

ALC: 14 % RS: 3.5 g/l TA 6.4g/l pH: 3.40