



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
When to Enjoy:	A superb dinner accompaniment
How to Serve:	Room temperature or slightly chilled, 16-18 degrees
Our meal suggestions:	A hearty stew with root vegetables or a roasted leg of venison served with caramelized onions and a dark cherry sauce.
The wine itself:	Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.
What about the grapes?	Shiraz 58%, Mourvedre 34 %, Grenache 8%
And the vineyards (terroir):	These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system that allows for perfect containment of the sometimes vigorous growth habits of the Shiraz and Grenache varieties. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.
How was it made:	All cultivars were fermented separately in open red wine fermenters. The fermentation temperatures hovered around 26° C peaking at ±28° C. Regular pump overs helped with extracting intense colour and soft, pliable tannins. After fermentation, the wine was pressed and racked to 500L French oak barrels with 20% new oak. The different components were aged for 12 months before blending.
Should this wine age / mature:	A delicious wine to be enjoyed now or over the next five years.
Technical Facts:	<p>Grape Origin: Stellenbosch Wine Variety: Shiraz, Mourvedre, Grenache Body: Medium bodied Barrel Treatment: 20 % New Oak</p> <p>Alc: 14% Rs: 2.2 g/l Ta :5.2 g/l Ph 3.54</p>