

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:	Dessert Wine
When to Enjoy:	After dinner with a cheese board or dessert.
How to Serve:	Pleasantly cold. 12-14 °C
Our meal suggestions:	Will go perfectly with a classic tarte tatin or crème brulee, also Roquefort or Stilton cheese.
The wine itself:	Pure gold in colour. The nose shows complex aromas of orange marmalade, ginger spice and hints of litchi. The palate has a luscious mouthfeel with flavours of creamy stone fruit, litchi, citrus zest and a lively spice on the finish
What about the grapes?	100% Muscat Blanc
And the vineyards (terroir):	The vineyard is situated on a South-West facing slope with a North-South row direction for optimal sun exposure and flavour development.
How was it made:	The grape stem or rachis was pinched with pliers and allowed to hang on the vine, naturally concentrating all the sugars and flavours in the berries. The juice was pressed to barrel and allowed to ferment spontaneously. The wine was then aged for 30 months in 3 rd fill French oak.
Should this wine age / mature:	A wine that can be aged for as long as you can manage not to open it.
Technical Facts:	Grape Origin: Stellenbosch Polkadraai Wine Variety: Sweet Wine Body: Full bodied Acidity: Fresh Acidity Barrel Treatment: Older French oak 30 months.
ALC: 13.0 % RS: 155 g/l TA: 5.6g/l pH: 3.12	