Jan White | 2021

South African Michelin – star chef Jan Hendrik van der Westhuizen's very own wine – named after his eponymous lifestyle brand of restaurants, food publications, online learning initiatives and homeware – elegantly produced and bottled by Zevenwacht.

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:	Fragrant & Dry
When to Enjoy:	On its own or with a meal.
How to Serve:	Chilled.
Our meal suggestions:	Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or creamy chicken dishes
The wine itself:	Elegant and sophisticated, the wine shows quince, white pear and citrus with subtle oak spice and floral undertones. The palate is focussed with bright acidity that is balanced out with a creamy texture on the mid palate and a long savoury finish.
What about the grapes?	This wine consists of 44% Chardonnay, 30% Chenin ,10% Roussanne, 10% Viognier, 6% Semillon
And the vineyards (terroir):	The vineyards for this wine all come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m.
How was it made:	The grapes were harvested at 22 – 23,5 ºBrix depending on varietal and site. After whole bunch pressing, the juice was settled and racked to a combination of 20% new + 80 % older 500l French Oak barrels for fermentation. The wine spent 9 months barrel ageing on the lees for a richer mouth feel and underwent partial malolactic fermentation.
Should this wine age / mature:	The wine has the potential to age for 2-4 years and will gain more complexity and richness over time.
Technical Facts:	**Grape Origin:** Stellenbosch **Grape Varieties:** Chardonnay, Chenin, Roussanne, Viognier, Semillon **Body:** Medium **Barrel Treatment:** 9 months, 20% 1st Fill, 80% Seasoned French oak
	Alc: 13.5% Ph: 3.5 Acid: 6.4 g/l Rs: 2.1 g/l