



**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.

<b>Wine Style:</b>	<b>Medium bodied</b>
<b>When to Enjoy:</b>	Relaxing with good company, anytime, anywhere.....
<b>How to Serve:</b>	Good room temperature of 16 – 18 degrees.
<b>Our meal suggestions:</b>	Our favourite combinations include lamb chops braaied to perfection, or sweet & sticky pork ribs.
<b>The wine itself:</b>	A luscious lifestyle wine with red and black berries and pepper spice. A juicy palate of dark fruit and chocolate with soft pliable tannins, supported by subtle oak spice.
<b>What about the grapes?</b>	87.5% Shiraz, 7.5% Zinfandel, 5% Grenache
<b>And the vineyards (terroir):</b>	The grapes for this blend originate from prime vineyard sites that have been planted with new clone material. Most of the sites face southwest and have a clay sub-soil that retains essential moisture with gravelly, granite derived topsoil allowing for effective drainage.
<b>How was it made:</b>	We aimed for soft tannins and ripe dark fruits and used 500L seasoned French oak barrels to mature this wine for 12 months and to add to the complexity.
<b>Should this wine age / mature:</b>	A wine to enjoy now!
<b>Technical Facts:</b>	<b>Grape Origin:</b> Stellenbosch Polkadraai <b>Wine Variety:</b> 87.5% Shiraz, 7.5% Zinfandel, 5% Grenache <b>Body:</b> Medium <b>Barrel Treatment:</b> 12 months <b>ALC:</b> 14.2% <b>RS:</b> 3.7g/l <b>TA:</b> 5.3g/l <b>pH:</b> 3.65