



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 winemakers, Hagen Viljoen and Charles Lourens, with a boutique selection of grapes that add to the fascinating variety of the wines.

Wine Style:	Fresh, Medium-bodied & partially barrel fermented
When to Enjoy:	Perfect for any social occasion and over summer lunches and dinners.
How to Serve:	Well chilled.
Our meal suggestions:	Delectable with fish and shellfish, poultry and dishes with creamy sauces. A versatile wine so make your own best pairing.
The wine itself:	A clear and bright wine with hints of lime and gold. The nose has aromas of apricot, quince and citrus with a subtle oak spice. The palate is vibrant and juicy with stone fruit, fresh acidity and good minerality.
What about the grapes?	100% Chenin Blanc
And the vineyards (terroir):	The wine is made from two different blocks of Chenin Blanc, with 50% from our old vine Chenin Blanc block planted in 1981 on Zevenwacht and the other 50% coming from Zevenrivieren.
How was it made:	The grapes were whole bunched pressed and cold settled overnight, after which the juice was racked to barrel and Amphora for fermentation. Occasional lees stirring was done for the first three months to fill out the mid palate and the wine remained on the gross lees for 5 months in barrel before being racked and blended. The final blend has 10% Amphora, 16% new French oak with the remainder being in seasoned barrels.
Should this wine age / mature:	Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards extra complexity with age, while offering up-front fruit and freshness in its youth.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Chenin Blanc Body: Medium Barrel Treatment: 16% New French Oak Alc: 13.9% Ph: 3.47 TA: 5.9 g/l RS: 1.9 g/l