

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:	Medium bodied, fresh & vibrant.
When to Enjoy:	Perfect around the braai or relaxing with friends.
How to Serve:	Drink slightly chilled to appreciate its vibrancy – 12-14 degrees Celsius
Our meal suggestions:	Enjoy this food friendly wine with local favorites such as grilled snoek, boerewors rolls or pizza.
The wine itself:	The wine is fruit forward showing ripe plum and dark cherry, complimented with dark chocolate and coffee aromas. The palate is medium bodied with plush fruit and a smooth finish.
What about the grapes?	100% Pinotage
And the vineyards (terroir):	The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.
How was it made:	The optimally ripe bunches were given an overnight “cold-soak” to allow for colour extraction early in the winemaking process. Fermentation took place with temperatures peaking at 28°C. The wine was pressed off the skins directly after fermentation and following malolactic fermentation, it was matured for 12 months in seasoned 300L French oak barrels.
Should this wine age / mature:	Enjoy now or over the next 5 years.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Pinotage Body: Medium Acidity: Balanced Acidity Barrel Treatment: 12 Months Alc: 14.5 % Rs: 3.5 g/l TA: 5.0g/l pH: 3.75