



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:	Fresh & off-dry
When to Enjoy:	As an aperitif on a cold winter's day, or as a refreshing drink on summer days with friends.
How to Serve:	Pleasantly cold.
Our meal suggestions:	This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.
The wine itself:	A perfumed nose with fragrant aromas of rose petal, litchi and Turkish delight with juicy tangerine and yellow peach. This delicious wine is made in a semi-sweet style.
What about the grapes?	Gewürztraminer 40 %, Muscat Blanc 33 %, Viognier 20 %, Chenin Blanc 7 %
And the vineyards (terroir):	The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.
How was it made:	The grapes were harvested between 22 – 23.5 degrees Balling. Each component was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas and then blended shortly after fermentation. The wine was bottled early to retain freshness and aromatic intensity.
Should this wine age / mature:	A wine to be enjoyed within 2-3 years.
Technical Facts:	<p>Grape Origin: Stellenbosch Wine Variety: Semi-Sweet, aromatic Body: Medium Acidity: Fresh Acidity Barrel Treatment: Unwooded</p>
ALC: 13.36 % RS: 15.4 g/l TA: 5.7g/l pH: 3.43	