



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:	Crisp & dry
When to Enjoy:	Perfect on a Spring day or over casual meals.
How to Serve:	Definitely Ice-cold
Our meal suggestions:	Terrific for a lunch time salad, pizza with friends or as the perfect picnic wine.
The wine itself:	A vibrant nose of pomegranate, strawberries and ruby grapefruit. The palate is juicy with succulent red fruit and fresh acidity. A delicious lifestyle wine, elegant and refreshing.
What about the grapes?	52% Cabernet Sauvignon, 48% Cabernet Franc
And the vineyards (terroir):	The Cabernet Franc grapes are harvested from our SW facing slopes on decomposed granite soils of the Polkadraai Hills, while the Cabernet Sauvignon comes from heavier soils on our Banghoek property.
How was it made:	The grapes for our Rosé were picked at 22 degrees Brix, crushed, separated from the skins, settled, racked and fermented the same as white wine. The wine was fermented cold, 12-14 degrees Celsius to retain fresh red fruit aromas. The delicate pink colour for the Rose is derived from the red pigments that are released during the crushing process.
Should this wine age / mature:	Best enjoyed within 2 years.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Cabernet Sauvignon, Cabernet Franc Body: Medium Acidity: Crisp Acidity Barrel Treatment: Unwooded ALC 13.2% RS 3.1 g/l TA 5.6 g/l pH 3.63