



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:	Full bodied
When to Enjoy:	A superb dinner accompaniment
How to Serve:	Room temperature or slightly chilled, 16-18 degrees
Our meal suggestions:	Pan seared pork tenderloin with roasted root vegetables, also pairs well with venison and perfect for braaied meats
The wine itself:	Complex nose of blackberry, cranberry and dark cherries with savoury herbs and peppery spice. The palate impresses with ample dark fruit and subtle tannins that are underpinned with elegant oak use that adds to the structure of the wine.
What about the grapes?	Shiraz 60%, Mourvedre 35 %, Grenache 5%
And the vineyards (terroir):	These vineyards are all situated on South westerly and westerly facing slopes ranging in altitude from 100m - 200m above sea level. All the vines are trellised on a seven-wire hedge system and pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter.
How was it made:	Each cultivar was harvested at optimal ripeness and fermented separately in stainless-steel fermentation vessels. A 20% portion of Shiraz was fermented with 30% whole bunches to add spice and perfume. After fermentation, the wine was pressed and racked to 500L French oak barrels with 20% new oak. The different components were aged for 12 months before blending.
Should this wine age / mature:	A delicious wine to be enjoyed now or over the next five years.
Technical Facts:	<p>Grape Origin: Stellenbosch</p> <p>Wine Variety: Shiraz, Mourvedre, Grenache</p> <p>Body: Medium bodied</p> <p>Barrel Treatment: 20 % New Oak</p> <p>Alc: 13.7% Rs: 2.2g/l TA: 5.0g/l pH 3.65</p>