

Zevenwacht Z Collection Sauvignon Blanc | 2023



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, with a boutique selection of grapes that add to the fascinating variety of the wines.

Style of wine: Crisp, dry & medium bodied

When to Enjoy: Something for that special occasion as a flawless companion to a meal.

How to Serve: Well chilled but not ice cold.

Our meal suggestions: Perfect with seared tuna, salmon and oysters or try steamed asparagus with hollandaise sauce. A beautiful food wine that will stand up to complex flavours.

The wine itself: The nose shows vibrant lime, gooseberry and nectarine with subtle oak spice and undertones of fresh nettle. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus.

What about the grapes? 90% Sauvignon Blanc, 10% Semillon

And the vineyards (terroir): South to South-West facing vineyards look out over False Bay and are planted on the coolest site on our farm. The soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from these sites derive the full benefit from the cool sea breeze during ripening that helps retain pungency and acidity.

How was it made: The grapes were crushed and given 6-8 hours of skin contact before gently pressing off for settling. The wine was racked to a combination of French oak barrels and concrete eggs for fermentation and kept on the gross lees for 8 months. The final blend components were 10% new oak, 20% concrete egg and 70% older 500L barrels

Should this wine age / mature: Most certainly delicious now but matures beautifully for up to 3-5 years.

Technical Facts: **Grape Origin:** Polkadraai Hills, Stellenbosch
Wine Variety: Sauvignon blanc
Body: Medium
Acidity: Fresh Acidity
Barrel Treatment: 10% New oak, 20% concrete, 70% Seasoned oak.

ALC: 13.48 % RS: 2.3 g/l TA 7.0 g/l pH: 3.36