



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

Wine Style: Full bodied

When to Enjoy: Socialising with friends over a relaxed meal.

How to Serve: A nice cool 16-18 degrees.

Our meal suggestions: Great with leaner meats like duck and venison or tomato-based dishes like spaghetti bolognese.

The wine itself: The nose shows plums, cassis and subtle oak spice that opens up to red currant with undertones of fennel. The palate has plush fruit with a firm tannin that will reward aging for optimal enjoyment.

What about the grapes? 100% Merlot

And the vineyards (terroir): Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight, and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers ribena ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

How was it made: The grapes were picked at optimal tannin and fruit ripeness with a sugar of 24-24.5 Brix. Berries were sorted before being fermented in closed stainless fermenters with a temperature peak at 27°C. During the active part of fermentation, we gave the wine three pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine is aged in 20% first fill, 20% 2nd fill and the remainder seasoned 300L French oak barrels for 12 months.

Should this wine age / mature: Will reward you handsomely with some maturation between 3 –5 years.

Technical Facts: **Grape Origin:** Stellenbosch
Grape Variety: Merlot
Body: Medium
Barrel Treatment: 12 months

Alc: 14.27% Ph: 3.70 Acid: 5.4 g/l Rs: 3.7 g/l