



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:	Fresh, Medium-bodied & partially barrel fermented
When to Enjoy:	Perfect for any social occasion and over summer lunches and dinners.
How to Serve:	Well chilled.
Our meal suggestions:	Delectable with fish, shellfish and poultry this is a versatile food wine that will work well with summery dishes.
The wine itself:	A clear and bright wine with hints of lime and gold. The nose has aromas of apricot, green apple and citrus with subtle oak spice and floral notes. The palate is vibrant and juicy with a creamy texture and a lime finish.
What about the grapes?	100% Chenin Blanc
And the vineyards (terroir):	The wine is made from three different blocks of Chenin Blanc, with 35% from certified old vine Chenin Blanc and the remainder from our from our Zevenrivieren vineyard.
How was it made:	The wine was barrel fermented with a 4% concrete portion and occasional lees stirring was done for the first three months to fill out the mid palate. The final blend has 4% Concrete and 8% new French oak with the remainder being in seasoned barrels for 4 months.
Should this wine age / mature:	The wine is made to be enjoyed as a fresher, younger style with optimal drinking between 2-3 years from vintage. However, Chenin Blanc ages very well and will reward with extra complexity with age for up to 5-8 years.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Chenin Blanc Body: Medium Barrel Treatment: 8 % New French Oak Alc: 12.9% Ph: 3.41 TA: 6.1 g/l RS: 2.6 g/l