



Zevenwacht
ANNO 1800

ZEVEN Bouquet Blanc 2023



GRAPE VARIETALS

40% Gewürztraminer, 33% Muscat Blanc, 20% Viognier, 7% Chenin Blanc

TASTING NOTES

Crisp and fresh the wine is bursting with green tropical fruit aromas, grapefruit and fig on the nose, while the palate is juicy and packed with flavour.

FOOD PAIRINGS

This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination.

VINEYARDS & HARVEST

The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

VINIFICATION

The grapes were harvested between 22 – 23.5 degrees Balling. Each component was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas and then blended shortly after fermentation. The wine was bottled early to retain freshness and aromatic intensity.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 13.36 % RS: 15.4 g/l TA: 5.7 g/l PH: 3.43