



Sevenswacht
ANNO 1800

7EVEN Pinotage 2023

GRAPE VARIETALS

100% Pinotage

TASTING NOTES

Dark cherry, ripe plum and blackberry on the nose complimented with hints of dark chocolate and coffee aromas. The palate is medium bodied with plush fruit and a juicy finish.

FOOD PAIRINGS

Enjoy this food friendly wine with local favourites such as grilled snoek, boerewors rolls or pizza.

VINEYARDS & HARVEST

The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

VINIFICATION

The optimally ripe bunches were given an overnight “cold-soak” to allow for colour extraction early in the winemaking process. Fermentation took place with temperatures peaking at 28°C. The wine was pressed off the skins directly after fermentation and following malolactic fermentation, it was matured for 12 months in seasoned 300L French oak barrels.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 14.4 % RS: 3.2 g/l TA: 5.1 g/l PH: 3.8

