



Zevenwacht
ANNO 1800

Z Collection Chenin Blanc 2023

GRAPE VARIETALS

100% Chenin Blanc

TASTING NOTES

Vibrant citrus notes of mandarin and lime on the nose that opens to white nectarine and subtle oak spice. The palate is tight and mineral with a vibrant acidity and a saline finish.

FOOD PAIRINGS

A fantastic partner to seafood with good acidity to cut through buttery sauces. Lemon butter prawns or crayfish on the grill.

VINEYARDS & HARVEST

The wine is made from unirrigated 42 year old Chenin vines planted in 1981. The vines are South West to West facing and are grown in decomposed granite soils high up on the farm at 300m above sea level.

VINIFICATION

The grapes were whole bunched pressed and cold settled overnight, after which the juice was racked to barrel for spontaneous fermentation. A small portion was given skin contact for 3 days and fermented in Amphora to add complexity and texture to the wine. The wine remained on the gross lees for 8 months before being racked and blended for bottling.

WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

WINE ANALYSIS

ALC: 13.5 % RS: 1.58 g/l TA: 6.9 g/l PH: 3.34

