



*Sevenswacht*  
ANNO 1800

## Z Collection Sauvignon Blanc 2023

### GRAPE VARIETALS

90% Sauvignon Blanc, 10% Semillon

### TASTING NOTES

The nose shows vibrant lime, gooseberry and nectarine with subtle oak spice and undertones fresh nettle. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus.

### FOOD PAIRINGS

Perfect with seared tuna, salmon and oysters or try steamed asparagus with hollandaise sauce. A beautiful food wine that will stand up to complex flavours.

### VINEYARDS & HARVEST

South to South-West facing vineyards look out over False Bay and are planted on the coolest site on our farm. The Soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from these sites derive the full benefit from the cool sea breeze during ripening that helps retain pungency and acidity.

### VINIFICATION

The grapes were crushed and given 6-8 hours of skin contact before gently pressing off for settling. The wine was racked to a combination for French oak barrels and concrete eggs for fermentation and kept on the gross lees for 8 months. The final blend components were 10% new oak, 20% concrete egg and 70% older 500l barrels.

### WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

### WINE ANALYSIS

ALC: 13.48 % RS: 2.3 g/l TA: 7.0g/l PH: 3.36

