



Zevenwacht

ANNO 1800

7EVEN Rosé 2025

GRAPE VARIETALS

50% Cabernet Franc, 21% Cabernet Sauvignon, 17% Grenache, 12% Zinfandel

TASTING NOTES

A vibrant nose of raspberry, strawberries and pomegranate with hints of rose petal. The palate is fresh and crisp with juicy red fruit and citrus tones. A delicious lifestyle wine, elegant and refreshing.

FOOD PAIRINGS

Terrific for a lunch time salad, pizza with friends or as the perfect picnic wine.

VINEYARDS & HARVEST

The Cabernet Franc and Zinfandel grapes are harvested from our SW facing slopes on decomposed granite soils of the Polkadraai Hills, while the Cabernet Sauvignon comes from heavier soils on our Banghoek Valley property.

VINIFICATION

The grapes for our Rosé were picked between 21.5-22.5 degrees Brix, crushed, separated from the skins, settled, racked and fermented the same as white wine. The wine was fermented cold, 12-14 degrees Celsius to retain fresh red fruit aromas. The delicate pink colour for the Rose is derived from the red pigments that are released during the crushing process.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 13.11 % RS: 4.2 g/l TA: 5.8 g/l PH: 3.35

