



Zevenwacht
ANNO 1800

Estate Chenin Blanc 2025

GRAPE VARIETALS

100% Chenin Blanc

TASTING NOTES

A clear and bright wine with hints of lime and gold. The nose has aromas of white peach, quince and citrus with a subtle oak spice. The palate is vibrant and juicy with stone fruit, fresh acidity and good minerality.

FOOD PAIRINGS

Delectable with fish and shellfish, poultry and dishes with creamy sauces. A versatile wine so make your own best pairing.

VINEYARDS & HARVEST

The wine is made from two different blocks of Chenin Blanc. A component from our old vine Chenin Blanc block planted in 1981 on Zevenwacht and the rest coming from alluvial soils on our Banghoek farm, Zevenrivieren.

VINIFICATION

The old vine bunches were whole bunched pressed and cold settled overnight, after which the juice was racked to 500L barrels and a portion of concrete for fermentation. The final blend has 5% Concrete, 15% new French oak with the remainder being in seasoned barrels.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 13.32 % RS: 2.3 g/l TA: 6.1 g/l PH: 3.37

