



Zevenwacht
ANNO 1800

Estate Sauvignon Blanc 2025



GRAPE VARIETALS

100% Sauvignon Blanc

TASTING NOTES

An elegant wine showing grapefruit, fig and elderflower on the nose, that opens up to gooseberry, passionfruit and nectarine. The wine has a mineral quality that is supported by concentrated fruit and juicy acidity that leaves a lingering aftertaste. This is a complex wine that delivers a beautiful expression for our pristine terroir.

FOOD PAIRINGS

This is a seafood pairing delight and refreshing with herb salads. Works like a charm with oysters, fig and goats cheese salad, carpaccio served with rocket and parmesan, seared tuna, calamari, crayfish or sushi. But most of all enjoy the wine your way!

VINEYARDS & HARVEST

Sauvignon Blanc Vineyards at Zevenwacht are on South facing slopes at 300-350m above sea level, benefiting from cool sea breezes. Pungency and aroma thrive in this elevated location. Grapes picked at different ripening stages offer a broad flavour spectrum for blending and palate weight.

VINIFICATION

The grapes were given up to 6hrs of skin contact to allow for flavour extraction from the skins before pressing. The juice was handled reductively and cold fermented to protect the delicate thiol characteristics of the grape variety. 5 Months lees contact was given to add mid-palate weight to the blend.

WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

WINE ANALYSIS

ALC: 13.81 % RS: 2.6 g/l TA: 6.4 g/l PH: 3.22