



Zevenwacht

ANNO 1800

Estate Chardonnay 2025



GRAPE VARIETALS

100% Chardonnay

TASTING NOTES

An elegant and complex wine with aromas of tangerine, white pear and subtle oak spice. The palate is complex and focused with lime-citrus and stone fruit that compliment a succulent mouthfeel and long finish.

FOOD PAIRINGS

Delicious with rich seafood dishes and creamy pastas. A great food wine for you to be creative with.

VINEYARDS & HARVEST

The Chardonnay grapes are grown on South West facing slopes in the Polkadraai Hills at altitudes of 200-320 meters, providing natural acidity and richness. Open vineyard canopies enhance fruit quality, while decomposed granite soils contribute minerality to the wine.

VINIFICATION

The Chardonnay grapes were harvested at 22.5-23.5°Brix and whole bunch pressed. After pressing, the juice was settled and racked to first, second and third fill 300L barrels, where it fermented and matured for 10 months on the gross lees with occasional lees stirring to add mid-palate weight and texture. 25% new French oak barrels with a 10% concrete Egg portion.

WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

WINE ANALYSIS

ALC: 13.15 % RS: 2.2 g/l TA: 6.9 g/l PH: 3.31