



Zevenwacht
ANNO 1800

7EVEN Bouquet Blanc 2026



GRAPE VARIETALS

48% Muscat Blanc, 45% Gewürztraminer, 7% Chenin Blanc

TASTING NOTES

A perfumed nose with fragrant aromas of peach, litchi and tangerine with undertones of rose petals. This delicious wine is made in a semi-sweet style

FOOD PAIRINGS

This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

VINEYARDS & HARVEST

The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

VINIFICATION

The grapes were harvested between 22 – 23.5 degrees Balling. Each component was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas and then blended shortly after fermentation. The wine was bottled early to retain freshness and aromatic intensity.

WINE OF ORIGIN

Stellenbosch

WINE ANALYSIS

ALC: 13.29 % RS: 16.4 g/l TA: 5.2 g/l PH: 3.45