



*Zevenwacht*  
ANNO 1800

## Estate Cabernet Sauvignon 2024

### GRAPE VARIETALS

100% Cabernet Sauvignon

### TASTING NOTES

Dark and brooding, the wine shows cassis, ripe plum and wet tobacco on the nose. Dark fruits dominate on the palate supported by a firm, yet well integrated tannin structure and followed by a lingering finish.

### FOOD PAIRINGS

Well paired with steak, slow braised beef short rib or a hearty oxtail stew.

### VINEYARDS & HARVEST

These West South-West facing decomposed granite slopes are at an altitude of 100–150m above sea-level. The cooling sea breezes from the nearby Atlantic Ocean, keeps the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a seven-wire hedge system and receive only supplementary drip irrigation.

### VINIFICATION

The grapes were picked at 24.5 Brix and lightly crushed into 10-ton open top fermenters. The must was fermented at a regulated 27°C with regular pump overs. The wine underwent malolactic fermentation in tank, after which it was racked and then returned to 30% new French oak barrels, for 14 months.

### WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

### WINE ANALYSIS

ALC: 14.53 % RS: 3.5 g/l TA: 5.2 g/l PH: 3.69

