



Zevenwacht
ANNO 1800

Estate Merlot 2024



GRAPE VARIETALS

100% Merlot

TASTING NOTES

The wine shows ripe plums, blackberry and rhubarb on the nose, with hints of tobacco and graphite. The palate is medium bodied with dark fruits, plush tannins and a savoury finish.

FOOD PAIRINGS

Great with leaner meats like duck and venison or tomato-based dishes like spaghetti bolognaise.

VINEYARDS & HARVEST

Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight, and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

VINIFICATION

The grapes were picked at optimal tannin and fruit ripeness with a sugar of 24-24.5 Brix. Berries were sorted before being fermented in closed stainless fermenters with a temperature peak at 27°C. During the active part of fermentation, we gave the wine two pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine is aged in 20% first fill, 20% 2nd fill and the remainder seasoned 300L French oak barrels for 12 months.

WINE OF ORIGIN

Polkadraai Hills, Stellenbosch

WINE ANALYSIS

ALC: 14.41 % RS: 3.7 g/l TA: 5.2 g/l PH: 3.66