



Zevenwacht
ANNO 1800

JAN 2026



GRAPE VARIETALS

41% Chenin Blanc 38% Chardonnay 11% Viognier
7% Semillon 3% Roussanne

TASTING NOTES

Nectarine, apricot and tangerine on the nose, that opens to white pear and subtle oak spice. The palate is complex with a restrained texture and vibrant acidity that lingers on the finish

FOOD PAIRINGS

Delicious with full flavoured grilled fish, sumptuous lobster and avocado salad or creamy chicken dishes.

VINEYARDS & HARVEST

The vineyards for the JAN White mostly come from our Zevenwacht property on the Polkadraai Hills ward of Stellenbosch. The soils are decomposed granite with varying amount of structure and clay in the subsoils and the slopes are South to South West facing with altitudes between 200-350m. A portion of Chenin comes from our Banghoek property with more alluvial soils.

VINIFICATION

The grapes were harvested at 22 – 23,5 °Brix depending on varietal and site. The wine was fermented in a combination of stainless steel and French Oak barrels and spent 6 months on the lees with partial malolactic fermentation.

WINE OF ORIGIN
Stellenbosch

WINE ANALYSIS

ALC: 13.72 % RS: 2.2 g/l TA: 6.2 g/l PH: 3.36