Zevenwacht
ANNO 1800

Estate
Sauvignon Blanc 2026



GRAPE VARIETALS
100% Sauvignon Blanc

TASTING NOTES
Aromas of crisp gooseberry, nectarine, and delicate elderflower introduce a complex palate layered with succulent fig and bright citrus. Driven by a juicy, mouth-watering acidity, it culminates in a beautifully persistent finish that elegantly honors our pristine terroir.

FOOD PAIRINGS
A refreshing companion to seafood and herb salads. It works flawlessly with oysters, sushi, seared tuna, calamari, and crayfish. It is equally brilliant with beef carpaccio or a fig and goat's cheese salad. Above all, pour it generously and enjoy it your way.

VINEYARDS & HARVEST
Sauvignon Blanc Vineyards at Zevenwacht are on South facing slopes at 300-350m above sea level, benefiting from cool sea breezes. Pungency and aroma thrive in this elevated location. Grapes picked at different ripening stages offer a broad flavour spectrum for blending and palate weight.

VINIFICATION
The grapes were given up to 6hrs of skin contact to allow for flavour extraction from the skins before pressing. The juice was handled reductively and cold fermented to protect the delicate thiol characteristics of the grape variety. 5 Months lees contact was given to add mid-palate weight to the blend.

WINE OF ORIGIN
Polkadraai Hills, Stellenbosch

WINE ANALYSIS
ALC: 14.24 % RS: 3.0 g/l TA: 6.2 g/l PH: 3.43