

Zevenwacht Zevenblanc 2004

Pale gold in colour with a muted grassiness on the nose, this elegant wine is crisp, fresh and dry. Full bodied and well-integrated, the Zevenblanc makes an immediate impact on the palate, filling the mouth with its complex flavours. It finished with a satisfying, long after-taste. Hayrides and picnics on a Summer day – crisp, sweet straw and immensely drinkable.

variety : Chardonnay | Chardonnay, Sauvignon Blanc, Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Karl Lambour

wine of origin : Coastal

analysis : alc : 13.04 % vol rs : 1.5 g/l pH : 3.27 ta : 6.2 g/l

type : White **style :** Dry

pack : Bottle

in the vineyard : The grapes for this well-integrated, blended wine were harvested at ideal ripeness from the temperate slopes that form the sweeping amphitheatre of vineyards that encircle the Zevenwacht cellar. Each varietal is planted in the soil and micro-climate best suited to it. Benefiting from the cooler temperatures of their elevation, the vineyards are well exposed to the maritime influences of False Bay and Table Bay. The mature vines are planted in deep Hutton soil with a water-retaining, clay under-layer. No additional irrigation is necessary.

in the cellar : The wine is an unwooded blend of Chardonnay, Sauvignon Blanc and Chenin Blanc, fermented separately in stainless steel tanks, blended shortly after fermentation and bottled very early to retain freshness and vitality.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800