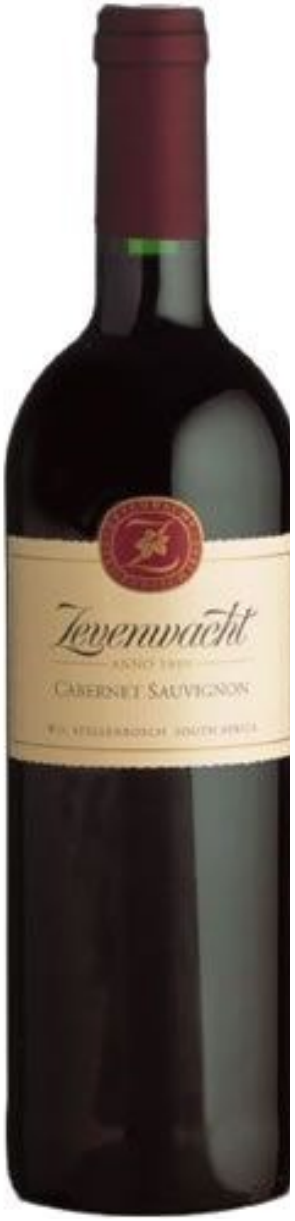
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Zevenwacht Cabernet Sauvignon 2005

2007 ** Fynproe July**
2007 Old Mutual Trophy Wine Show - Bronze Medal (78/100)
2007 International Wine Challenge - Commended
A concentrated, full bodied wine with intense red cherry and blackcurrant flavours, bunches of herbs and whiffs of roasted coffee beans, firmly structured with a long lingering finish.



variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Zevenwacht Wine Estate
winemaker : The Winemaking Team
wine of origin : Coastal
analysis : **alc :** 14.45 % vol **rs :** 3.5 g/l **pH :** 3.67 **ta :** 6.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

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in the vineyard : This wine was crafted from two neighbouring vineyards at Zevenwacht situated 150 metres above sea level on a south-westerly facing slope. The elevation and slope offer maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean during the warmer days of the ripening period. These vineyards are perfect for the maximum flavour, colour and tannin development that we require for our Cabernet Sauvignon. The vines are trellised on a five wire hedge with supplementary drip irrigation. 2005 delivered moderate summer temperatures allowing for a long ripening period resulting in good tannin, colour and sugar ripeness.

about the harvest: The grapes were picked between 25 and 25.5Â°Brix.

in the cellar : The grapes were destalked and lightly crushed into 10 ton stainless steel fermentors. Regular pumpovers were done with at least one delistage (rack and return) per day during the peak fermentation period. The wine was fermented at 28Â°C and pressed off the skins four days after fermentation. Malolactic fermentation took place in the barrel for better wood integration and colour stabilization after which the wine was racked and returned to 50% new French barrels and 50% second fill French barrels. This wine was aged for 13 months in wood.

Zevenwacht Wine Estate

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Zevenwacht
ANNO 1800