

## Zevenwacht 360° Sauvignon Blanc 2007

2009 Old Mutual Trophy Wine Show - Bronze Medal (73/100)

2008 International Wine & Spirit Competition - Silver

2008 Old Mutual Trophy Wine Show - Bronze Medal (78/100)

2008 Decanter World Wine Awards - Commended

360° is created in a style for enjoyment with great food, starting off with an expression of a lime green tinge. Emanating from the glass are wonderful flavour combinations of Khaki bush, peas, asparagus with some beautiful ripe green fig flavours, and flinty herbal accents. The palate gives exceptional richness, with ripe fig flavours and a hint of fennel leading to a powerful, crisp finish.

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Coastal

**analysis :** alc : 13.53 % vol    rs : 1.86 g/l    pH : 3.44    ta : 5.93 g/l

**type :** White    **style :** Dry    **taste :** Fruity    wooded

**pack :** Bottle    **closure :** Cork

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**in the vineyard :** You will find this seven year old vineyard on Zevenwacht's most elevated position 340 metres above sea level, south facing straight on to False Bay. The Sauvignon Blanc grapes from this sight derive the full benefit from the cool sea breeze during the ripening stages, pungency, aroma and full concentration, the hallmark of this fine Sauvignon Blanc. There is no shortage of these characteristics developed on these lofty southern slopes of Zevenwacht.

**GPS CO-ORDINATES:** S 33° 43' E 18° 83'

At this point you have a 360° view of the Zevenwacht Wine Farm and surroundings from Table Mountain, Cape Point, False Bay (Seal Island), Gordons Bay, the Stellenbosch Wine Route, the Wellington area right around to the West Coast ending with Robben Island.

**about the harvest:** The grapes were harvested between 23° B and 24° B in the early hours of the morning and were all hand picked.

**in the cellar :** **Fermentation:** Tank Fermented at 14° C  
8% Barrel fermented in a new Francois Frere 500 litre Barrel.

**Lees aging:** 6 months on gross lees.

Zevenwacht experienced an outstanding year for Sauvignon Blanc. This versatile and complex variety has really come up trumps for the team and Jacques describes their forthcoming Sauvignon sensations, 'This year we will be making two Sauvignon Blanc wines. The usual flagship will be a blend from the best sites on Zevenwacht, while the second stunner called 360°, will be created in very limited amounts from a specially earmarked block of Sauvignon Blanc on the farm. Only 1000 x 6 bottle cases will be produced.



# Zevenwacht Wine Estate

Stellenbosch

021 900 5700

[www.zevenwacht.co.za](http://www.zevenwacht.co.za)



*Zevenwacht*  
ANNO 1800