

Zevenwacht Pinotage 2007

A vibrant cherry red colour. Aromas of chocolate and coffee with a combination of plums and red fruit, and background hints of cedarwood, vanilla and liquorice. The palate is generous with sweet red cherry flavours.

variety : Pinotage | 100% Pinotage

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Coastal

analysis : alc : 14.29 % vol rs : 6.3 g/l pH : 3.53 ta : 6.1 g/l va : 0.62 g/l so2 : 93 mg/l fso2 : 48 mg/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

ageing : A wine to savour now and over the next four years.

in the vineyard : The Pinotage vineyard for this wine are situated on the northern slopes of the Zevenrivieren farm in the Banhoek Valley. This variety is the earliest red to ripen at Zevenrivieren.

about the harvest : Early in February, we hand harvest the intensely flavoured and impressively pigmented bunches.

in the cellar : After harvesting we took the grapes directly to specialized red wine fermentors for an overnight 'cold-soak'. This allows for amazing colour extraction early on in the winemaking process. Fermentation takes place over 6 days with temperatures peaking at 25° C. The wine is pressed off the skins when there is 5° B left. We take it straight to new American Oak barrels to finish the last part of the fermentation. After completion of malolactic fermentation the wine is transferred to second and third fill French Oak barrels where it lies quietly maturing for 9 months.



Zevenwacht Wine Estate

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