

Zevenwacht Z Cabernet Franc/Merlot/Cabernet Sauvignon 2006

Rich and generous, this wine boasts a deep dark hue and whiffs of ripe red berries, infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate expect concentrated black plum and a decadent dark chocolate finish. A full-bodied, well structured wine with soft, ripe tannins and a fresh acidity to life the flavours.

Savour this bold overachiever with hearty dishes.

variety : Cabernet Franc | 65% Cabernet Franc, 25% Merlot, 10% Cabernet Sauvignon

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.86 g/l pH : 3.37 ta : 6.5 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

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

ageing : 10 - 15 years

in the vineyard : Three distinctive sites were identified at Zevenwacht for this blended wine.

A higher lying Cabernet Franc, and the lower lying Cabernet Sauvignon vineyard, situated on a south westerly facing slope 150-200m above sea level, played a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot in this blend, is from a vineyard 300m above sea level and faces south. The south facing slopes of the Bottelary Hills, offer Ribena ripeness and generosity on the finish.

Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter, we harvest approximately 6-8 tons/ha.

about the harvest: Specific sight and vineyard selection took place, "pockets" that produced excellent quality grapes were identified, and the grapes were hand-harvested and chosen at optimum ripeness.

in the cellar : After harvesting 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 28°Celsius 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

Stellenbosch

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Zevenwacht
ANNO 1800