

Zevenwacht Bouquet Blanc 2008

Soft golden, with a perfumed nose, infused with honeysuckle, lemon and peaches. Subtle flavours of litchi, lime and rose petals, contributed by the Gewürztraminer, combine beautifully with the classic Riesling to create a mouthwatering, creamy sensation.

Well-balanced residual sugar and acidity provides a long, crisp finish with layers of fruit and floral tones.

A perfect partner for spicy Thai foods or Cape Malay curries.

variety : Weisser Riesling | 80% Rhine Riesling, 20% Gewürztraminer

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 11.0 g/l pH : 3.27 ta : 6.5 g/l

type : White **style :** Semi Sweet **taste :** Fragrant

pack : Bottle **closure :** Cork

Veritas Awards 2009 - Silver Medal

Wine Magazine Best Value Wine Guide 2010 3 Stars

in the vineyard : A mere 150m above sea level, the vines of both these vineyard stand in the face of the Atlantic Ocean, which drenches the canopies in its cooling breezes and afford the bunches the opportunity to ripen slowly, developing exceptional flavours at their own pace.

The decomposed granite soils contain desirable clay elements which retain moisture during the dry ripening period, yet allow excellent drainage due to the prominent gravel fractions.

about the harvest: Grapes were hand harvested at optimum flavour.

in the cellar : Grapes were lightly pressed, then the clear juice underwent cold fermentation at 13° Celsius - preserving the heady perfume of both varieties.



Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za

