

## Zevenwacht Chenin Blanc 2008

A clear and bright wine with hints of lime and gold. The nose is both rich and refreshing and contains elements of honey, nuts and ripe yellow fruit. The palate is classically dry yet luxuriantly silky with superb viscosity and length. "Colourful, tropical and dripping with wild honey.

*Available in cork and screwcap.*

**variety :** Chenin Blanc | 100% Chenin Blanc

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 14.0 % vol rs : 3.9 g/l pH : 3.24 ta : 5.5 g/l

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

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

**in the vineyard :** Craggy mountains and their undulating foothills. Granite rich deposits underlying gravelly soil. Tracts of land with a scent of the sea almost powerful enough to overwhelm the senses. Crisp breezes and cool morning mist which envelop hillside vineyards, offering intermittent glimpses of venerable, gnarled vines. These are the surroundings that have Chenin Blanc as one of the valued tenants - the South African Winelands. It is in these diverse habitats that this noble variety expresses its inherent finesse and complexity.

Lofty altitudes and southerly aspects punctuate the quality of the 2008 Chenin Blanc. A combination of old vines, in excess of 25 years and newly planted vines, equip the winemaker with luscious, gradually ripened fruit. Fruit is exposed to sunlight, using deliberate leaf removal techniques, that aids in the development of honeyed pineapple scents and a deep golden colour in the wine

**in the cellar :** Cool fermentation temperatures hovering around 15° Celsius have helped express the ripe tropical fruit character of the variety. A shortened period on the lees has resulted in this fruitiness dominating the wine profile. Chenin is a wine that develops and deepens both in colour and aroma over time and as such awards the patient with extra complexity while offering the impatient oodles of up-front fruit and charm. 50% was barrel fermented and aged for 6 months to add to the complexity of the wine.



### Zevenwacht Wine Estate

Stellenbosch

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

