

Zevenwacht Cabernet Sauvignon 2007

The wine is big, bold and full-bodied with intense aromas of black cherries, and blackcurrants, tobacco and herbaceous undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of coffee and cacao, a firm yet well integrated tannin structure and lingering finish.

We recommend decanting this wine and serving it between 16° and 18° C.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.47 % vol rs : 2.9 g/l pH : 3.64 ta : 6.4 g/l

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

pack : Bottle **closure :** Cork

Old Mutual Trophy Show 2009 - Bronze (76/100)

Veritas Awards 2009 - Silver Medal

in the vineyard : The grapes used to craft this wine come from two neighbouring vineyards on Zevenwacht, situated 150 metres above sea level on a South-West facing slope. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development which we require for our Cabernet Sauvignon. The vines are trellised on a five wire hedge system and receive only supplementary drip irrigation.

about the harvest: In general, the 2007 harvest was about 2 weeks later than normal, but aside from some early rains and a short heat wave, the season was fairly favourable for producing quality red wines. The grapes were picked between 24.5° and 25.5° Balling.

in the cellar : After harvesting the grapes were destalked and lightly crushed into 10 ton stainless steel fermentors. The must was fermented at a regulated 28° C with regular pumpovers, and pressed off the skins a week after fermentation was completed. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 100% new French oak barrels for 13 months.



Zevenwacht Wine Estate

Stellenbosch

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