

Zevenwacht Sauvignon Blanc 2009

Complex aromas of khaki bush, kiwi fruit, capsicum, green apples and figs, underlying minerality. The palate shows abundant granadillas and gooseberries, accentuated by a juicy, fresh acidity which carries the fruit right to the back of the palate and prolongs the lingering after-taste.

Available in 375ml.

Savour this wine on its own, or enjoy with light seafood or poultry dishes .

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis: alc : 13.5 % vol rs : 1.1 g/l pH : 3.34 ta : 7.1 g/l

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

pack : Bottle **closure :** Screwcap

Sauvignon Blanc 2009 - Veritas Awards 2009 Silver Medal

Sauvignon Blanc 2009 - Decanter World Wine Awards 2010 - Bronze Medal

Sauvignon Blanc 2009 - IWSC 2010 - Bronze Medal

in the vineyard : At 340 meters above sea level, these vineyards are the most elevated at Zevenwacht. Three clones are planted that suit the site perfectly.

Weather station clones like 10 and 11 give greener flavours and clones 316 and 317 give more ripe tropical flavours. Pungency and aromatic concentration are the hallmark of a fine Sauvignon blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The mature vines are almost 13 years old. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

Although Wine of Origin Stellenbosch, this wine includes two rather diverse vineyards sites within the demarcation. A second site, a high lying vineyard (500 meters above sea level) belonging to the owners of Zevenwacht on the Helshoogte Pass has made its presence felt with freshness and grippy acidity.

All these factors contribute to a cool, prolonged ripening period giving the best possible chance for flavour development.

about the harvest: To ensure the grapes were kept cool and for the best flavour preservation, the grapes were hand harvested in the early mornings.

in the cellar : Cool fermentation temperatures at 13° Celsius have allowed outstanding expression of the herbal and pungent fruity characteristics of the grape variety. Extended post-fermentation lees contact lends mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential.

The wine spent 5 months on the gross lees and a further 2 months on the fine lees. 2-3% of this Sauvignon Blanc was barrel fermented and barrel aged in older 500 litre barrels for 3 months. This small barrel fermented portion gives the wine a broader, weightier mid-palate and length.



Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800