

Zevenwacht Primitivo 2007

A dense dark wine with an exuberant aroma combining cedar wood, vanilla cream and ripe black cherries smothered in the best chocolate. The palate explodes with wild blackberries, cassis and voluptuous, mouth-coating tannins. This is not a shy wine.

A date at dusk with a Belgian Beauty. Curves. Shadowy scarlet skies, the faint aroma of freshly ground coffee and a long lingering kiss of chocolate on the finish. Did I mention the curves?

variety : Zinfandel | 100% Primitivo

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 2.86 g/l pH : 3.37 ta : 6.40 g/l

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

pack : Bottle **closure** : Cork

in the vineyard : The vineyards for this wine are situated in the district of Malmesbury on a West facing slope. They are trellised on a five-wire hedge and are approximately six years old. The vineyard receives one to two supplementary irrigations in each growing season. Pruned to two-bud spurs.

about the harvest: The grapes for the 2007 Primitivo were picked at 26° B and transported to our cellar at Zevenwacht. The average yield of the vineyard was 7 tons/ha.

in the cellar : The grapes were gently destalked and crushed into a specially designed red wine fermentor. Fermentation took approximately 6 days with temperatures not exceeding 28° C. Four regular pump-overs per day were given for the duration of fermentation. After malo-lactic fermentation the wine was transferred to 50% new American (White) Oak and 50% 2nd fill American Oak for 13 months. Only ten 300 litre barrels were produced by our Winemaker, Jacques Viljoen.



Zevenwacht Wine Estate

Stellenbosch

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