

## **Zevenwacht Cabernet Sauvignon 2008**

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° - 18° C.

Also available in 375 ml

variety: Cabernet Sauvignon | 100% Cabernet Sauvignon

winery: Zevenwacht Wine Estate
winemaker: Jacques Viljoen
wine of origin: Stellenbosch

analysis: alc:14.5 % vol rs:2.3 g/l pH:3.69 ta:5.7 g/l type:Red style:Dry body:Full taste:Fruity wooded

Veritas 2010 Wine Awards - Bronze 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 devlopment 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: The grapes were picked between 25.5°Brix.

**in the cellar:** The grapes were destalked and lightly crushed into 10 ton open top fermentors. The must was fermented at a regulated 28° C with regular pumpovers, and punch downs in open top fermentors. It was pressed off the skins 3 - 4 days after fermentation.

The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 100% new French oak barrels for 15 months.



## Zevenwacht Wine Estate

Stellenbosch

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printed from wine.co.za on 2021/01/19