

Zevenwacht Chenin Blanc 2000

Rich in colour, this medium-dry, varietal Chenin Blanc has a gentle, floral bouquet with undertons of golden Cape gooseberries. On the palate it transforms into a rich and full-bodied wine with a fruit-driven complexity and a long aftertaste. Delicious with casual, summer dishes salade Nicoise, coronation chicken, pasta dishes, and peaches in white wine.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Hilko Hegewisch

wine of origin : Coastal

analysis : alc : 13.0 % vol rs : 5.5 g/l pH : 3.32 ta : 6.4 g/l

type : White

pack : Bottle

in the cellar : Vineyard notes:

The grapes for this varietal wine were harvested when fully ripe from vineyards planted on the upper slopes of the farm, above the winery. Benefiting from the cooler temperatures of their elevation, the vineyards are also well exposed to the maritime influence of False Bay. The south-facing vineyards feature deep Hutton soils with a water-retaining, clay underlayer that makes additional irrigation unnecessary.

Vinification:

No skin contact was applied only light pressing juice was used in the making of this wine. After fermentation the juice was left on its primary lees in order to impart some yeasty flavours to the wine.

Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za

