

Zevenwacht Bouquet Blanc 2010

Soft golden, with a perfumed nose emanating from the glass. Subtle flavours of litchi, lime and rose petals, contributed by the Gewürztraminer, combined with an underlying spice from the Muscat de Frontignan, adding to the complexity of this aromatic wine. Well balanced residual sugar and acidity provides a long, crisp finish with layers of fruit and floral tones.

A perfect partner for spicy Thai foods or Cape Malay curries.

variety : Muscat de Frontignan | 55% Muscat de Frontignan, 45% Gewürztraminer

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 14.8 g/l pH : 3.31 ta : 6.9 g/l

type : White **style :** Off Dry **taste :** Fragrant

pack : Bottle **closure :** Cork

Veritas Awards 2010 - Bronze Medal

November 2010 Wine Magazine 3½ Stars

in the vineyard : The wine is made from two newly planted neighbouring Vineyards. Both these vineyards were planted on a South-West-facing slope, facing straight towards Table-mountain. It's the second crop for the Muscat de Frontignan and first crop for the newly planted Gewurztraminer.

about the harvest: Grapes were hand harvested at optimum flavour.

in the cellar : Both varieties were hand picked at 22- 23° B. The wine is an unwooded blend of 55% Muscat de Frontignan and 45% Gewurztraminer. Both varieties were fermented separately in Stainless steel tanks at 12° C to retain fresh fruit aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality. We stopped the fermentation by cooling the wine down. This resulted in an off-dry Bouquet Blanc with a lower alcohol and beautiful natural RS.



Zevenwacht Wine Estate

Stellenbosch

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