

Zevenwacht Pinotage 2009

A vibrant cherry red colour. Aromas of chocolate and coffee with a combination of plums and red fruit, and background hints of cedarwood, vanilla and liquorice. The palate is generous with sweet red cherry flavours.

variety : Pinotage | 100% Pinotage

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.79 % vol rs : 4.8 g/l pH : 3.62 ta : 6.6 g/l

type : Red **style** : Dry **wooded**

pack : Bottle **closure** : Cork

Veritas 2010 Wine Awards - Bronze Medal

ageing : A wine to savour now and over the next four years.

in the vineyard : The Pinotage vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. The vines are trellised on a seven-wire hedge system that allows for perfect containment of the canopy. Pruned to two-bud spurs, allowing for 16-18 bearers per running meter, we harvest approximately six to eight tons per hectare.

about the harvest : On 26th of February we hand harvest the intensely flavoured and impressively pigmented bunches, taking them directly to specialized red wine fermentors for an overnight 'cold-soak'.

in the cellar : Fermentation takes place with temperatures peaking at 25° C. The wine is pressed off the skins after 6 days onto new French Oak, to finish the last part of the fermentation. After completion of malolactic fermentation the wine is transferred to second fill French Oak barrels where it matures for 9 months.



Zevenwacht Wine Estate

Stellenbosch

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