

Zevenwacht Zevenblanc 2010

Lime green in colour with a combination of muted grassiness, green figs and ripe passion fruit on the nose. This elegant wine is crisp, juicy, and fresh with a subtle flintiness from the decomposed granite soils. Pungent and well-integrated, it makes an immediate impact on the palate, filling the mouth with its complex flavours and a satisfying, long after-taste. A delicious lifestyle wine with a fresh intensity and lashings of tropical fruit and green fig flavours.

variety : Sauvignon Blanc | 94.4% Sauvignon Blanc, 3.5% Semillon, 2.1% Nouvelle

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.09 % vol rs : 1.8 g/l pH : 3.34 ta : 7 g/l

type : White **style :** Dry **body :** Full

pack : Bottle **closure :** Screwcap

Veritas 2010 Wine Awards - Silver Medal

in the vineyard : The grapes for this well-integrated, blend wine were harvested at ideal ripeness from the temperate slopes that form the sweeping amphitheatre of vineyards that encircle the Zevenwacht cellar. Each varietal is planted in the soil and micro-climate best suited to it. Benefiting from the cooler temperatures of their elevation, the vineyards are well exposed to the maritime influences of False Bay and Table Bay. The mature vines are planted in deep Hutton soil with a water-retaining, clay under-layer.

All the vineyards are on South, South Westerly facing slopes with altitudes varying from 250m above sea level for the Semillon to 350m above sea level for the Sauvignon Blanc and Nouvelle. The Sauvignon and Nouvelle give this wine the refreshing pungency and aromatic concentration whereas the Semillon gives it mid palate weight and length.

All the grapes for this wine was hand harvested at optimal ripeness from 2am-10am in the mornings.

in the cellar : The wine is an unwooded blend of 94.4% Sauvignon Blanc, 3.5% Semillon and 2.1% Nouvelle. All three varieties were fermented separately in stainless steel tanks at 12-14° C, blended shortly after fermentation and bottled early to retain freshness and vitality.



Zevenwacht Wine Estate

Stellenbosch

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