

Zevenwacht Semillon 2010

A light golden coloured wine with everything and more than you would expect for a dessert wine. A real canned fruit cocktail - rich and ripe yellow fruit, pineapples, apricots and pears. Now for the real magic: an explosion on your palate in all directions, an immediate sensation of sweet, yellow, and tropical fruit, with mid weight viscosity and well integrated nutty wood flavours - Toffee and Caramel with a peaches and cream aftertaste. An unforgettable experience.

variety : Semillon | 100% Semillon

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 12.97 % vol rs : 14.0 g/l pH : 3.91 ta : 6.7 g/l

type : White **style :** Sweet **body :** Full **taste :** Fruity

pack : Bottle **closure :** Cork

in the vineyard : This 10-year-old vineyard is situated on one of the most extreme south facing slopes on the farm, with an altitude of approximately 300 meters above sea level. Benefiting from the cooler temperatures at this elevation, the vineyards are well exposed to the maritime influence of the Atlantic Ocean. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of the prominent gravel fractions, allow for excellent drainage.

about the harvest: These grapes were the last grapes to be harvested for the 2010 season.

Dehydration of the grapes took place on the vines and the grapes were selected and hand harvested with a sugar level of 37° Balling.

in the cellar : The wine was made in a straw wine method, by crushing all the stems of the bunches at their flavour peak, (20° - 21° Balling). Fermentation took place in stainless steel tanks at 18° C. Fermentation was stopped at 14° Balling by pasteurization and the wine was aged in barrel for another eight months.

Only 2450 (375ml) bottles were produced.



Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za

