

Zevenwacht Z Cabernet Franc / Merlot / Cabernet Sauvignon 2008

Rich and generous, this wine boasts a deep dark hue and whiffs of ripe red berries, infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate expect concentrated black plum and a decadent dark chocolate finish. A full-bodied, well structured wine with soft, ripe tannins and a fresh acidity to life the flavours.

Savour this bold overachiever with hearty dishes.

variety : Cabernet Sauvignon | 55% Cabernet Sauvignon, 40% Merlot, 5% Cabernet Franc

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.3 g/l pH : 3.74 ta : 6.0 g/l

type : Red **style :** Dry **body :** Full **wooded**

pack : Bottle **closure :** Cork

ageing : Cellaring potential: 10 years.

in the vineyard : Three distinctive sites were identified at Zevenwacht for this blended wine.

A higher lying Cabernet Franc, and the lower lying Cabernet Sauvignon vineyard, situated on a south westerly facing slope 150 - 200m above sea level, played a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot in this blend, is from a vineyard 300m above sea level and faces south. The south facing slopes of the Bottelary Hills, offer Ribena ripeness and generosity on the finish.

Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter, we harvest approximately 6-8 tons/ha.

Moderate summer temperatures allowed for a long ripening period producing good tannin, colour and sugar ripeness.

about the harvest: Specific sight and vineyard selection took place, "pockets" that produced excellent quality grapes were identified, and the grapes were hand-harvested and chosen at optimum ripeness.

in the cellar : Moderate summer temperatures allowed for a long ripening period producing good tannin, colour and sugar ripeness. Once again we had small berry size resulting in dense colouration and high extract in the wine. The components for this blend were aged separately in new and 2nd fill hogsheads (300L barrels) for 11 months. The best barrels were matured and blended for a further 4 months in 50% new and 50% second fill 300L barrels.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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