wine.co.za
easiest way to buy wine

Zevenwacht Chenin Blanc 2010

A clear and bright wine with hints of lime and gold. The nose is both rich and refreshing and contains elements of honey, nuts, ripe yellow fruit. The palate is classically dry yet luxuriantly silky with superb viscosity and length. "Colorful, tropical and dripping with wild honey"



variety : Chenin Blanc | 100% Chenin Blanc
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.2 % vol **rs :** 3.2 g/l **pH :** 3.48 **ta :** 6.3 g/l
type : White **style :** Dry **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

ageing : Chenin is a wine that develops and deepens both in color and aroma over time and as such awards the patient with extra complexity while offering the impatient oodles of up-front fruit and charm.

in the vineyard : Craggy mountains and their undulating foothills. Granite rich deposits underlying gravelly soil. Tracts of land with a scent of the sea almost powerful enough to overwhelm the senses. Crisp breezes and cool morning mist which envelop hillside vineyards, offering intermittent glimpses of venerable, gnarled vines. These are the surroundings that have Chenin blanc as one of the valued tenants – the South African Winelands. It is in these diverse habitats that this noble variety expresses its inherent finesse and complexity.

Lofty altitudes and southerly aspects punctuate the quality of the 2010 Chenin Blanc. A combination of old vines, in excess of 25 years and newly planted vines in the Banhoek valley, equip the winemaker with luscious, gradually ripened fruit. Fruit is exposed to sunlight, using deliberate leaf removal techniques, that aids in the development of honeyed pineapple scents and a deep golden color in the wine.

in the cellar : 25% of this wine was tank fermented at a Cool fermentation temperature, hovering around 13° C. This helped to express the ripe tropical fruit character of the variety. The other 75% was barrel fermented and aged for 6 months on the lees to add to the complexity and rich mouth feel of the wine. After 6 months we blended the tank and barrel portions and did a further extended lees contact on the fine lees. This resulted in a full-bodied wine with an intense ripe yellow fruitiness.

Zevenwacht Wine Estate
Stellenbosch
021 900 5700
www.zevenwacht.co.za

Zevenwacht
ANNO 1800