

Zevenwacht Bouquet Blanc 2011

Soft golden, clear colour with a perfumed nose, with floral flavours, subtle litchi, lime and rose petals, combined with a strong sweet spice. All these flavours add to the complexity of this aromatic wine. With a well-balanced sugar and acidity, the Bouquet Blanc provides a long crisp finish with layers of fruit and floral tones.

A perfect partner for spicy Thai foods or Cape Malay curries.

variety : Muscat de Frontignan | 78% Viognier; 10% Muscat de Frontignan; 7% Gewurztraminer; 5% Rousanne

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 14.8 g/l pH : 3.21 ta : 6.3 g/l

type : White **style :** Off Dry **taste :** Fragrant

pack : Bottle **closure :** Cork

in the vineyard : For our Bouquet Blanc 2011, we have decided to change the blend into a four-way blend, with some of the most aromatic varieties on our South-west facing slopes. All four of these cultivars have something in common - beautiful floral and spicy tones.

about the harvest: We hand picked at 22° - 23° Balling.

in the cellar : The wine is an unwooded blend of 78% Viognier, 10% Muscat de Frontignan, 7% Gewurztraminer and 5% Rousanne. All these wines were tank fermented at 12° - 14° C to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality. We stopped the fermentation by cooling the wine down to -4° C. This resulted in an off-dry Bouquet Blanc with a lower alcohol and beautiful natural residual sugar.



Zevenwacht Wine Estate

Stellenbosch

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