

## Zevenwacht Sauvignon Blanc 2011

Clear and bright with a lime green tinge in colour, going over to complex aromas of limes and greener gooseberries and passion fruit. The palate shows abundant granadillas and gooseberries, accentuated by a juicy, fresh acidity, which carries the fruit right to the back of the palate and prolongs the lingering after-taste.

Savor this wine on its own, or enjoy with light seafood or poultry dishes.

**variety** : Sauvignon Blanc | 100% Sauvignon Blanc

**winery** : Zevenwacht Wine Estate

**winemaker** : Jacques Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.0 % vol   rs : 1.56 g/l   pH : 3.13   ta : 7.29 g/l

**type** : White   **style** : Dry   **taste** : Fruity

**pack** : Bottle   **closure** : Screwcap

Old Mutual Trophy Wine Show 2012 - Bronze

**in the vineyard** : Three different vineyards were used for the 2011 Sauvignon Blanc. The vineyards are planted on South facing slopes with altitudes varying from 300 - 350m above sea level. These vineyards are in the most elevated position at Zevenwacht facing False Bay, deriving full benefit from the cool sea breeze during the ripening stages. The different clones are planted to suit the site perfectly.

Weather station clones like 10 and 11 give greener flavours and clones 316 and 317 give more ripe tropical flavours. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The rows run from east to west ensuring minimum exposure to direct sunlight, which could break down pirazines in the grapes. 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. All these factors contribute to a cool prolonged ripening period giving the best possible chance for flavour development.

**about the harvest**: To ensure they were kept cool and for the best flavour preservation the grapes were hand harvested in the early mornings starting from 2am - 10am in the mornings.

**in the cellar** : Cool fermentation temperatures at 12 degrees Celsius have allowed outstanding expression of the herbal and pungent fruity characteristics of the grape variety. Extended post-fermentation lees contact lends mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. The wine spent 3 months on the gross lees and a further 4 months on the fine lees. Two to three percent of this Sauvignon Blanc was barrel fermented and barrel aged in older 500 L barrels for three months. This small barrel fermented portion gives the wine a broader, weightier mid-palate and length.



# Zevenwacht Wine Estate

Stellenbosch

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[www.zevenwacht.co.za](http://www.zevenwacht.co.za)



*Zevenwacht*  
ANNO 1800