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Zevenwacht Cabernet Sauvignon 2009

The wine is big, bold and full-bodied with intense aromas of black cherries, and blackcurrants with tobacco undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao, a firm yet well integrated tannin structure and lingering finish.

Also available in 375 ml

We recommend decanting this wine and serving it between 16 and 18ºC.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.3 g/l **pH :** 3.74 **ta :** 6.0 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

Veritas 2010 Wine Awards - Bronze Medal



in the vineyard : The grapes used to craft this wine come from two neighbouring vineyards on Zevenwacht, situated 150 metres above sea level on a South-West facing slope. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin devlopment which we require for our Cabernet Sauvignon. The vines are trellised on a five wire hedge system and receive only supplementary drip irrigation.

about the harvest: The grapes were picked between 24.5°Brix.

in the cellar : The grapes were picked at 24.5 Brix, destalked and lightly crushed into 10-ton open top fermentors. The must was fermented at a regulated 28oC with regular pumpovers, and punch downs in open top fermentors. During the active part of fermentation, we punched down every 4 hours. This is done to brake up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction and concentration. We left the wine on the skins for a total of 21 days.

The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 50% new French oak and 2nd fill French oak barrels. The wine spent a total of 16 months in the barrels.

Zevenwacht Wine Estate

Stellenbosch
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Zevenwacht
ANNO 1800