

Zevenwacht Zeven Pinotage 2011

A vibrant dark cherry colour, aromas of coffee, plum and chocolate, with smoked vanilla undertones and background hints of cedar wood and liquorice. The palate is rich and generous with ripe cherry flavours and hints of liquorice, chocolate and coffee enhanced by subtle barrel maturation.

To drink slightly chilled as an aperitif or with cherries wrapped in crisp bacon, or with smoked snoek, smoked chicken, smoked mussels or my personal favourite pizza with parma ham, rocket and parmesan shavings. Enjoy with chocolate brownies, vanilla icecream and berry goulash from your nearest berry farm.

variety : Pinotage | 100% Pinotage

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14 % vol rs : 1.9 g/l pH : 3.75 ta : 5.4 g/l

type : Red **taste :** Fruity

pack : Bottle **closure :** Screwcap

ageing : A wine to savour now and over the next four years.

in the vineyard : The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

in the cellar : On 23rd of February 2011 we hand harvested the intensely flavored and impressively pigmented bunches, taking them directly to specialized red wine fermentors for an overnight 'cold-soak'. This allows for amazing colour extraction early on in the winemaking process. Fermentation takes place with temperatures peaking at 25° C. The wine was pressed off the skins directly after fermentation. Malolactic fermentation took place on French Oak staves. The wine was further matured for another 10 months.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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