

Zevenwacht Chenin Blanc 2012

A clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts and ripe pineapple and hints of grapefruit. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

When to Enjoy: Perfect for any social occasion and over Summer lunches. How to Serve: Well chilled. Our meal suggestions: Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.22 % vol rs : 2.06 g/l pH : 3.27 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. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

in the vineyard : About the Estate

Zevenwacht Wine Estate, situated on the beautiful Stellenbosch Wine Route is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation, as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc. For the 2012 vintage we selected the fruit from 31 year old Chenin vines with a north south row direction. These old vineyards were harvested in three stages. Fruit that was exposed to direct sunlight, then fruit that was hanging partially in the sun and finally fruit inside the canopy (shaded fruit). This equipped the winemaker with luscious, gradually ripened fruit with a variety of flavours.

in the cellar : The partially shaded fruit (30% of the blend) was tank fermented at a cool fermentation temperature, hovering around 13° - 14° C. This helped to express the ripe tropical fruit character of the variety. The balance (70%) was barrel fermented and aged for 7 months on the lees to add to the complexity and rich mouth feel of the wine. Thereafter both the components were blended and a further extended lees contact on the fine lees was applied. This resulted in a full-bodied wine with a yellow fruit intensity.



Zevenwacht Wine Estate

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Zevenwacht
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