

## Zevenwacht Zeven Bouquet Blanc 2013

Golden colour. A perfumed nose with lots of fruit, floral and spicy aromas. Flavours of litchi, lime and yellow fruit. A complex aromatic wine, with well-balanced sugar and acidity, this wine provides a long crisp finish with layers of fruit and floral tones.

Enjoy as an aperitif on a cold winters day, or as a refreshing drink on Summer days with friends, served pleasantly cold. This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

**variety :** Viognier | 70% Viognier, 30% Muscat de Frontignon

**winery :** Zevenwacht Wine Estate

**winemaker :** Jacques Viljoen

**wine of origin :** Stellenbosch Polkadraai

**analysis :** alc : 13.5 % vol rs : 10.0 g/l pH : 3.35 ta : 5.8 g/l

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

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

**in the vineyard :** Our two most aromatic varietals on the farm compose this wine.

These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

**about the harvest:** We hand picked both the Viognier and Muscat de Frontignon at 22° - 23° Balling.

**in the cellar :** We hand picked both the Viognier and Muscat de Frontignon at 22-23 degrees Balling. Both the varieties were tank fermented at 12-14 degrees Celsius to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality. A wine to be enjoyed within 2-3 years.



### Zevenwacht Wine Estate

Stellenbosch

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



*Zevenwacht*  
ANNO 1800