

Zevenwacht Chardonnay 2013

A bright wine with hints of lime and gold in colour. This Chardonnay has superb and distinctive flavours of citrus and pear with a subtle oak aroma of roasted almonds. The palate and nose are both rich and refreshing with a combination of lime-citrus and white pear flavours. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce. A versatile wine for you to be creative with. A wine to savour with lunch or dinner.

variety : Chardonnay | 100% Chardonnay

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.6 g/l pH : 3.4 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded**

pack : Bottle **size :** 0 **closure :** Screwcap

Michenangelo International Wine & Spirit Awards 2014 - Gold Medal

ageing : The wood maturation gives it potential to develop over 3-5 years

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 influence 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.

in the vineyard : Virus free Chardonnay material was planted in 2005 on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines with beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit in the wine has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai Hills.

about the harvest: The Chardonnay grapes were hand harvested at the end of February 2013 from two neighbouring South West facing vineyards. The Chardonnay grapes were harvested at 24,5 °Brix.

in the cellar : The Chardonnay grapes were lightly crushed. After pressing the juice was settled and racked to first and second fill 500l barrels, where it fermented and matured for 8 months. Extended post fermentation lees contact with regular lease stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. 20% of the blend was in 1st fill barrels and 80% in 2nd fill French Oak barrels.



Zevenwacht Wine Estate

Stellenbosch

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