

Zevenwacht Chenin Blanc 2013

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. Rich with elements of honey, nuts and ripe pineapple and hints of grapefruit.

Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey.

variety : Chenin Blanc | 100% Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 1.9 g/l pH : 3.40 ta : 6.04 g/l

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

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

International Wine and Spirit Competition 2014 - Silver

SA Top 100 Wines 2014 - Chenin Blanc Category: Stellenbosch

ageing : 2 - 3 years.

in the vineyard : Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc.

about the harvest:

Date of Harvest: end-March

Type of Harvest: Hand harvest in the cool morning.

in the cellar : The partially shaded fruit (30% of the blend) was tank fermented at a cool fermentation temperature. 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

Stellenbosch

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