

Zevenwacht Cabernet Sauvignon 2012

The wine is big, bold and full-bodied with intense aromas of black cherries, and blackcurrants with tobacco undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao. A firm yet well integrated tannin structure and lingering finish.

Also available in 375 ml

Aged prime rib or T-bone steak, medium rare - olive oil and mustard seed rump served with peasant salad or a hearty oxtail.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.0 % vol rs : 2.87 g/l pH : 3.72 ta : 5.95 g/l

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

pack : Bottle **closure :** Cork

ageing : Best within 5 - 15 years.

in the vineyard : We crafted this wine from one older and two new vineyards on west south-west facing slopes at an altitude of 100 - 150m above sea-level.

about the harvest : Date of Harvest: end-March
Type of Harvest: Hand harvest in the cool morning.

in the cellar : The grapes were picked at 25.5 Brix, destalked and lightly crushed into 10-ton open top fermenters. The must was fermented at a regulated 28°C with regular pump overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction. We left the wine on the skins for a total of 21 days. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 50% new and 50% 2nd fill French oak Hogsheads, for 16 months.



Zevenwacht Wine Estate

Stellenbosch

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