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Zevenwacht Z Gewürztraminer 2013

Appealing freshness and viscosity with luscious flavours of almond, litchi and turkish delight give this wine a seductive mid-palate and lingering creamy finish.

When to Enjoy: As a companion to exotic dishes and on special occasions. A wine to show-off. How to Serve: Well chilled. Our meal suggestions: Our most heavenly pairings have been with light fragrant curries enjoyed on a winter's day and also with Turkish delight Pavlova for dessert. A floral and spicy wine giving you the opportunity to try exotic food combinations.



variety : Gewurztraminer | 100% Gewurztraminer
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.0 % vol **rs :** 2.7 g/l **pH :** 3.54 **ta :** 4.8 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

ageing : The barrel maturation gives this wine excellent aging potential resulting in a more complex wine. Ageing up to 10 years.

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.

These 27-year-old vineyards, present a visual anomaly. Gnarled and far from aesthetic, they produce the tiniest berries with astonishing aromatic concentration. Southwest facing with one of the most extreme slopes on the farm, the wines enjoy the wintry exhalation of the Atlantic Ocean less than a stone's throw away in viticultural terms.

in the cellar : To retain fruit expression rigorous hand selection took place of only the pink/purple bunches. The grapes were crushed and de-stemmed, moving away from whole bunch pressing, allowing for higher quality juice with superb aromatic potential. After settling we racked the wine to 2 x 2nd fill French oak 300L barrels, where natural fermention took place. We stirred the lees in the barrel every week 8 months before we racked the wine to stainless steel. Bottling took place without filtration. Sediment may result over time. Careful decanting will allow for a clear drink and the most advantageous expression of this aromatic wine. Only 800 bottles were produced.

Zevenwacht Wine Estate

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