

Zevenwacht Zeven Pinotage 2014

A vibrant, Pinotage with chocolate, plum and dark cherry aromas that follow through on the palate. A well integrated wine with firm dark chocolate tannin.

Relaxing with friends or as an Aperitif with some savoury bites. Drink slightly chilled to appreciate its vibrancy – just below European room temperature. Enjoy this medium bodied Pinotage with grilled yellowtail or snoek with grape or apricot jam and farm bread. Also an excellent partner to a pizza or braai.

variety : Pinotage | 100% Pinotage

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.5 % vol rs : 4.0 g/l pH : 3.63 ta : 5.2 g/l

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

pack : Bottle **size** : 750ml **closure** : Screwcap

ageing : Savour now and over the next four 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 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.

in the vineyard : The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

about the harvest: The grapes were hand harvested in the middle of March 2013.

in the cellar : The intensely flavoured and impressively pigmented bunches were taken directly to specialized red wine fermentors for an overnight 'cold-soak'. This allows for colour extraction early on in the winemaking process. Fermentation took place with temperatures peaking at 25°C. The wine was pressed off the skins directly after fermentation. Following malolactic fermentation, it was matured for 6 months on French Oak staves.

Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
ANNO 1800