

Zevenwacht Barrel Fermented Chardonnay 2015

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. This classically dry and silky wine has superb viscosity and length.

When to Enjoy : A wine to savour with lunch or dinner. How to Serve: Chilled. Our meal suggestions: 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.

variety : Chardonnay | 100% Chardonnay

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 1.7 g/l pH : 3.27 ta : 6.3 g/l

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

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

4½ star Platter rating

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 : The Chardonnay grapes were hand harvested at the end of January 2015, more than a month earlier than normal.. 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 beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit 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 harvested at 23.8° Brix and lightly crushed.

in the cellar : After pressing, the juice was settled and racked to first, second and third fill 500l barrels, where it fermented and matured for 9 months. Extended post fermentation lees contact with regular lees 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, 60% in 2nd fill French Oak barrels and 20% in 3rd fill barrels.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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