

Zevenwacht Zeven Bouquet Blanc 2016

An off-dry blend of Muscat de Frontignon, Viognier and Gewurtztraminer. This is an aromatic wine with fruit, floral and spicy aromas. Flavours of litchi, lime and yellow fruit. A complex wine, with well-balanced sugar and acidity, this wine provides a long crisp finish with layers of fruit and floral tones. Muscat de Frontignon, Viognier, Gewurtztraminer.

As an Aperitif on a cold winters day, or as a refreshing drink on Summer days with friends. Serve pleasantly cold. This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

variety : Viognier | 55% Viognier, 25% Muscat de Frontignan, 20% Gewürztraminer

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 10.4 g/l pH : 3.40 ta : 5.1 g/l

type : White **style :** Off Dry **body :** Medium **taste :** Fragrant

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

ageing : A wine to be enjoyed within 2 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 :

Our three most aromatic varieties on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest: We machine picked all three varieties at 22° - 23.7° Balling.

in the cellar : The wine was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.

Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za



Zevenwacht
ANNO 1800