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Zevenwacht Z Gewürztraminer 2015



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.

Our Meal Suggestion: 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.

How to serve: Well chilled

variety : Gewurztraminer | 100% Gewurztraminer
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 1.7 g/l **pH :** 3.28 **ta :** 6.0 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.

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 : These 34-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 3 x 2nd fill French oak 500L barrels, where natural fermentation took place. We stirred the lees in the barrel every week for 10 months before our final barrel selection. For the final blend we were looking for true cultivar character, balance, fruit expression and mouthfeel. We racked the two selected 500 litre barrels to a stainless steel tank before bottling. Bottling took place only with a final racking off the bentonite without bulk filtration. Sediment may result over time. Careful decanting will allow for a clear drink and the most advantageous expression of this aromatic wine. Only 1 333 bottles were produced.

Zevenwacht Wine Estate

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