

Zevenwacht Sauvignon Blanc & Syrah

Sauvignon Blanc: Clear and bright with a lime green tinge in colour, with complex aromas of crushed fig leaves, intense green guava skin and granadilla. The palate shows abundant granadilla, guava and riper green fig with a gooseberry oiliness, accentuated by a juicy, zesty grapefruit like citrus finish. The fresh acidity carries the fruit to the back of the palate and prolongs the lingering after-taste.

Shiraz 2015: Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black fruits, sweet violet and jasmine spice finishing with hints of white pepper. Its velvety feel leaves you mesmerized.

Sauvignon Blanc 2017: This is seafood pairing delight and a refreshing wine with herb salads. Works like a charm with oysters, or try fig and goats cheese salad, Carpaccio served with rocket, parmesan & Wasabi mayonnaise, seared tuna, calamari, crayfish or Sushi. But most of all enjoy the wine your way!

Syrah 2015: We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.

variety : 0 | Sauvignon Blanc & Shiraz

winery : Zevenwacht Wine Estate

winemaker : Jacques Viljoen

wine of origin : Western Cape

analysis : alc : . % vol rs : . g/l pH : . ta : . g/l va : . g/l so2 : . mg/l fso2 : . mg/l

type : 0 style : Dry body : Full taste : Fruity wooded

pack : Bottle size : 750ml closure : Cork, Screwcap

Sauvignon Blanc 2017: Old Mutual Trophy Wine Show 2017 - Gold Medal | Grand International Wine Award Mundus Vini 2017 - Gold Medal | 4½ star Platter rating | 2017 International Wine and Spirits Competition - Gold Medal

Syrah 2015: 2017 International Wine and Spirits Competition - Gold Medal

ageing : **Sauvignon Blanc 2017:** Best within 2 - 3 years.

Syrah 2015: Definite aging ability in the right conditions - from 5 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 : Three different **Sauvignon Blanc** vineyards and a neighbouring Semillon vineyard were used for the 2017 Sauvignon Blanc. The vineyards are planted on South and South Westerly facing slopes with altitudes varying from 300 - 350m above sea level. These vineyards are the most elevated position on Zevenwacht facing False Bay, deriving full benefit from the cool sea breeze during the ripening stages. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The **Shiraz** grapes are from South-Westerly facing slopes vineyards ranging in altitude from 150 - 280m above sea level. The vines are trellised on a seven-wire hedge system.

about the harvest: **The Sauvignon Blanc** grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending.



The Syrah grapes were harvested at approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

in the cellar : Sauvignon Blanc 2017: 86% Sauvignon Blanc, 14% Semillon
Cool fermentation temperatures at 12° - 14° C have allowed outstanding expression of the herbal and pungent fruity characteristics of the grape variety. Extended post-fermentation lees contact lends mid-palate weight and a creamy texture.

A small percentage of Semillon was used as a blending partner. The Semillon gives a beautiful gooseberry weight and oiliness to the palate, also attributing amazing greener flavours to the nose.

Syrah 2015: 100% Syrah

A beautiful red wine year with great extraction and fruit expression. With careful management and lots of extra time in the vineyards, we picked at optimal ripeness, resulting in beautiful ripe fruit and concentration. We fermented the Syrah at temperatures around 27° C. After fermentation the wine was pressed and racked to 100% 500l French oak barrels where it matured for approximately 14 months. An amazing wine that will develop beautifully over time.

Barrel Treatment: Avg 18 months.

Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za

