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Zevenwacht Sauvignon Blanc 2018

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.

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!

When to Enjoy: A socializing wine to enjoy day or night with a meal.
How to Serve: Chilled to bring out its refreshing finish.

variety : Sauvignon Blanc | 87% Sauvignon Blanc, 13% Semillon
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 13.5 % vol **rs :** 2.0 g/l **pH :** 3.28 **ta :** 5.9 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Best within 2 - 3 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, Hagen 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 2018 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.

about the harvest: Grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending.

in the cellar : 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.

Zevenwacht Wine Estate

Stellenbosch

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