

Zevenwacht Z Gewürztraminer 2016

Aromatic and intense the wine has delightful flavours of rose petals, litchi and Turkish delight. The wine has a full palate that is carried by a fresh acidity 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 : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 12.0 % vol rs : 3.0 g/l pH : 3.33 ta : 4.8 g/l

type : White **body :** Medium **taste :** Fragrant **wooded**

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

ageing : The barrel maturation gives this wine excellent ageing 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, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard : These 35-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 the cellar : Only the best pink/purple bunches were hand selected at harvest time to ensure a high-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.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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