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Zevenwacht 7even Pinotage 2017

The nose has ripe plum and dark cherry fruit, complimented with chocolate and toasted coffee aromas. The palate is medium bodied and juicy with a smooth finish.

When to enjoy: Relaxing with friends or as an Aperitif with some savoury bites.
How to serve: Drink slightly chilled to appreciate its vibrancy - just below European room temperature.
Our meal suggestions: Enjoy this food friendly wine with grilled yellowtail or snoek with grape jam and farm-style bread. It is also the perfect partner for a pizza or braai.



variety : Pinotage | 100% Pinotage
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 3.9 g/l **pH :** 3.53 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Medium **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Screwcap

ageing : Savour now and over the next 4 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 : The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures.

about the harvest: We harvest 8 tons per hectare.

in the cellar : The optimally ripe bunches were given an overnight "cold-soak" to allow for colour extraction early in the winemaking process. Fermentation took place with temperatures peaking at 25° C. The wine was pressed off the skins directly after fermentation and following malolactic fermentation, it was matured for 3 months on French Oak staves.

Acidity: balanced Acidity
Barrel Treatment: 3 Months

Zevenwacht Wine Estate

Stellenbosch

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