

## Zevenwacht Chenin Blanc 2018

A clear and bright wine with hints of lime and gold. The palate is rich and refreshing and contains elements of pineapple, yellow melon and hints of apricot and yellow peach. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

Wine Style: Fresh, Medium-bodied and partially barrel fermented.

When to Enjoy: Perfect for any social occasion and over summer lunches and dinners.

How to Serve: Well chilled.

Our meal suggestions: Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing.

**variety** : Chenin Blanc | 100% Chenin Blanc

**winery** : Zevenwacht Wine Estate

**winemaker** : Hagen Viljoen

**wine of origin** : Stellenbosch

**analysis** : alc : 13.5 % vol   rs : 2.3 g/l   pH : 3.4   ta : 5.6 g/l

**type** : White   **style** : Dry   **body** : Medium   **taste** : Fruity   **wooded**

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

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**ageing** : Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

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 winemakers, Hagen Viljoen and Charles Lourens, with a boutique selection of grapes that add to the fascinating variety of the wines.

**in the vineyard** : The wine is made from unirrigated 37 year old Chenin vines planted in 1981. The vines are South West to West facing and are grown in decomposed granite soils high up on the farm at 300m above sea level.

**in the cellar** : 100% was barrel fermented and barrel aged for 10 months on the lees. Regular lees stirring for the first three months added to the complexity and rich mouth feel of the wine. 15% New 500L French Oak barrels with the remainder in seasoned oak. This resulted in a full-bodied wine with a yellow fruit intensity.



# Zevenwacht Wine Estate

Stellenbosch

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[www.zevenwacht.co.za](http://www.zevenwacht.co.za)



*Zevenwacht*  
ANNO 1800