wine.co.za
easiest way to buy wine

Zevenwacht Chardonnay 2018

This Chardonnay has superb and distinctive aromas of citrus and pear with a subtle oak aroma of roasted almonds. The palate is both rich and refreshing with a combination of lime-citrus and white pear flavours. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

When to enjoy: A wine to savour with lunch or dinner.
How to serve: Chilled
Our meal suggestions: Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce. A versatile wine for you to be creative with.

variety : Chardonnay | 100% Chardonnay
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14% % vol **rs :** 1.7 g/l **pH :** 3.32 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fragrant **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

2018 Vintage
2019 Prescient Chardonnay Report - 91 Points

ageing : The wood maturation gives it potential to develop over 3-5 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 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 Chardonnay grapes are planted on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a minerality from the decomposed granite soils of the Polkadraai Hills.

about the harvest: The Chardonnay grapes were harvested at 22.7-23,6°Brix.

in the cellar : Lightly crushed. After pressing, the juice was settled and racked to first, second and third fill 500l barrels, where it fermented and matured for 11 months. Extended post fermentation lees contact with regular lees stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. 20% new barrels, 30% 2nd fill, 30% 3rd fill and 20% 4th fill barrels. We used lighter toasting 500L barrels for our Chardonnay maturation. It gives the wine oak support and focus without dominating the pure fruit of Chardonnay.

Zevenwacht Wine Estate

Stellenbosch
021 900 5700
www.zevenwacht.co.za