

Zevenwacht 7even Sauvignon Blanc 2019

A fresh and fruity style Sauvignon Blanc, bursting with tropical fruits of guava, pineapple and passion fruit and a juicy acidity on the palate.

When to Enjoy: As a refreshing drink on summer days with friends.

How to Serve: Pleasantly cold.

Our meal suggestions: This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Chenin Blanc

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.5 % vol rs : 2.4 g/l pH : 3.27 ta : 6.5 g/l

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

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

ageing : A wine to be enjoyed within 2 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 digenous 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 grapes for this wine are from vineyards predominantly facing in a South Westerly direction. These slopes overlook False Bay, Cape Point and Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness.

in the cellar : The grapes were fermented in stainless steel tanks at cool temperatures to enhance tropical fruit ester production. Each component was stirred on its gross lees on a weekly basis for the first two months after which it was racked and kept on the fine lees for a further 3 months before stabilizing.



Zevenwacht Wine Estate

Stellenbosch

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