

Zevenwacht Zeven Bouquet Blanc 2019

A perfumed nose with fragrant aromas of rose petal, litchi and Turkish delight with hints of citrus. This delicious wine is a semi-sweet aromatic wine with enough acidity to allow for a juicy finish.

Our meal suggestions: This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

When to Enjoy: As an Aperitif on a cold winters day, or as a refreshing drink on summer days with friends.

How to Serve: Pleasantly cold.

variety : Gewurztraminer | 85% Gewürztraminer, 15% Muscat Blanc

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.0 % vol rs : 18.2 g/l pH : 3.56 ta : 5.8 g/l

type : White **style** : Semi Sweet **body** : Medium **taste** : Fragrant

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 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 : Our two most aromatic varieties on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest: Harvested between 22 – 23.5 degrees Balling.

in the cellar : The grapes were harvested between 22 – 23.5 degrees Balling. The wine was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.

Zevenwacht Wine Estate

Stellenbosch

021 900 5700

www.zevenwacht.co.za



Zevenwacht
ANNO 1800

