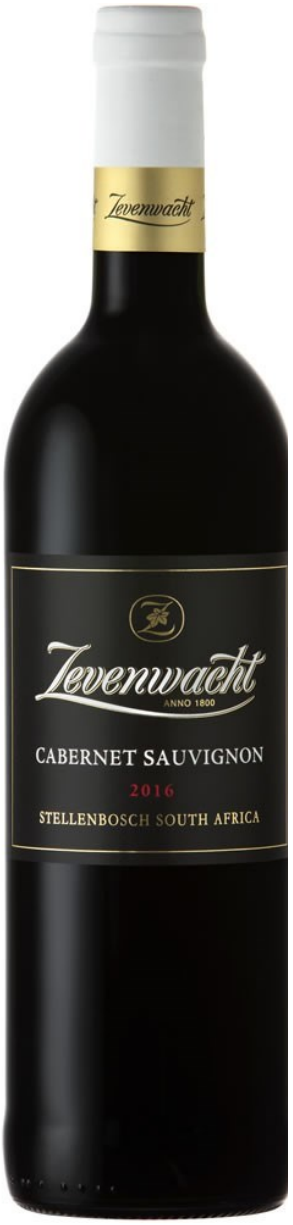
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Zevenwacht Cabernet Sauvignon 2016



The wine is classic and elegant and at the same time bold and full-bodied with intense aromas of black bramble berries and black currant with a hint of blueberries. Oak aromas are well integrated and add to the complexity of the wine with underlying graphite and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of dark chocolate. A firm yet well-integrated tannin structure and lingering finish.

Also available in 375 ml.

When to Enjoy: A rich and full wine to enjoy relaxing around the fire or with a scrumptious meal.
Our Meal suggestions: Zevenwacht Cabernet Sauvignon, classic and elegant in style, yet so rich, integrated and layered with wholesome flavours and mouthfeel. It is, therefore, best with aged prime rib or T-bone steak, medium rare – olive oil and mustard seed rump served with a peasant salad (everything except the leaves) or a hearty oxtail. Non-meat options can prevail too, such as black bean stew but don't be limited by these ideas. Wine is most enjoyed – your way.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.0 % vol **rs :** 2.5 g/l **pH :** 3.58 **ta :** 5.4 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

Top 100 SA Wines - Silver award.

ageing : Superb to drink now but excellent aging potential 5 - 15 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 grapes for the 2015 vintage come from 2 underlying vineyards, all on west south-west facing slopes. We crafted this wine from 10-year-old vines. Both vineyards are at an altitude from 100–150m above sea-level. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a seven-wire hedge system and receive only supplementary drip irrigation.

about the harvest: The grapes were picked at 25.5 Brix, sorted with our Pellenc sorting table and lightly crushed into 10-ton open-top fermenters.

in the cellar : The must was fermented at a regulated 27^{o}C with regular pump-overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction. We left the wine on the skins for a total of 14 days. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 30% new, 30% 2nd fill and 40% 3rd fill French oak barrels, for 18 months.

Zevenwacht Wine Estate

Stellenbosch
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