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Zevenwacht Cabernet Sauvignon 2017

The wine is classic and powerful with intense aromas of black bramble berries and black currant with a hint of blue berries. 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.

Well paired with steak, slow braised beef short rib or a hearty oxtail stew.



variety : Cabernet Sauvignon | 91% Cabernet Sauvignon; 7% Malbec; 2% Petit Verdot
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14.5 % vol **rs :** 3.2 g/l **pH :** 3.60 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 750ml **closure :** Cork

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 : 2017 was an excellent vintage and the fruit coming from our 2 Cabernet Sauvignon vineyards were in pristine condition, with great fruit intensity and phenolic ripeness at harvesting. These west south-west facing decomposed granite slopes are at an altitude from 100–150m above sealevel. The cooling sea breezes from the nearby Atlantic Ocean, keeps 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.

in the cellar : The must was fermented at a regulated 27oC 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

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