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Zevenwacht Chenin Blanc 2020

A clear and bright wine with hints of lime and gold. The nose has aromas of apricot, yellow peach and quince that follow through onto the palate with undertones of pineapple and citrus. The creamy texture of the palate is supported by subtle oak flavours and a minerality that is underpinned with bright and juicy acidity.

Delectable with fish and shellfish, poultry and dishes with creamy sauces. A versatile wine so make your own best pairing.



variety : Chenin Blanc | 100% Chenin Blanc
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.2 g/l **pH :** 3.45 **ta :** 6.1 g/l
type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**
pack : Bottle **size :** 750ml **closure :** Cork

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ageing : Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards extra complexity with age, while offering up-front fruit and freshness in its youth.

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 wine is made from unirrigated 39 year old Chenin vines planted in 1981. The vines are South West to West facing and are grown in decomposed granite soils high up on the farm at 300m above sea level.

in the cellar : The grapes were whole bunched pressed and cold settled overnight, after which the juice was racked to barrel and a concrete egg for fermentation. Regular lees stirring was done for the first three months to add extra palate weight and creaminess to the wine. The wine remained on the gross lees for 9 months before being racked and blended for bottling with the final blend having 10% concrete egg, 20% new 500L French Oak, 20% second fill and 50% in third and fourth fill barrels.

Zevenwacht Wine Estate

Stellenbosch

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