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Zevenwacht Merlot 2018

Rich and generous the nose shows ripe plums, dark chocolate and oak spice that opens up to blueberry and sour cherry with undertones of fennel. The palate has plush fruit with a firm tannin that will reward aging for optimal enjoyment.

Great with leaner meats like duck and venison or tomato-based dishes like spaghetti bolognaise.



variety : Merlot | 100% Merlot
winery : Zevenwacht Wine Estate
winemaker : Hagen Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.7 g/l **pH :** 3.54 **ta :** 5.6 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **size :** 0 **closure :** Cork

ageing : Will reward you handsomely with some maturation between 3 –6 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 winemakers, Hagen Viljoen and Charles Lourens, with a boutique selection of grapes that add to the fascinating variety of the wines.

in the vineyard : Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers Ribena Ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

about the harvest: The grapes were picked at optimal tannin and fruit ripeness with a sugar of 25-25.5 Brix.

in the cellar : Berries were sorted before being fermented in 10 ton fermenters with a temperature peak at 27°C. During the active part of fermentation, we gave the wine four pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine is aged in 20% first fill, 20% 2nd fill and the reminder 3 rd and 4 th fill 300L French oak barrels for 12 months.

Zevenwacht Wine Estate

Stellenbosch
021 900 5700
www.zevenwacht.co.za