

Zevenwacht Cabernet Sauvignon 2019

The wine is classic and elegant with aromas of black currant, blueberry and graphite with underlying notes of wet tobacco and cigar box. Dark blackberry and plum flavours dominate the palate supported with 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 | 85 % Cabernet Sauvignon, 10% Petit Verdot, 5% Malbec

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 14.7 % vol rs : 2.6 g/l pH : 3.7 ta : 5.0 g/l

type : Red **style :** Dry **body :** Full **taste :** Fragrant **wooded**

pack : Bottle **size :** 750ml **closure :** Cork

2023 IWSC - Bronze

ageing : Superb to drink now but excellent ageing potential 5 – 10 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 : These West South-West facing decomposed granite slopes are at an altitude of 100-150m above sea-level. 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 : Grapes were lightly crushed into 10-ton open top fermenters. The must was fermented at a regulated 27°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. 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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Zevenwacht
ANNO 1800