

Zevenwacht Old Vine Chenin Blanc 2022

A clear and bright wine with hints of lime and gold. The nose has aromas of white peach, quince and citrus with a subtle oak spice. The palate is vibrant and juicy with stone fruit, fresh acidity and good minerality.

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 : 13.38 % vol rs : 3.1 g/l pH : 3.41 ta : 5.8 g/l

type : White **style :** Dry **body :** Medium **taste :** Fruity **wooded** **vegetarian**

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

2023 Gilbert & Gaillard International Challenge - 91 Points

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 40 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 concrete egg for fermentation. Occasional lees stirring was done for the first three months to fill out the mid palate and the wine remained on the gross lees for 7 months in barrel before being racked and blended. The final blend has 15% concrete egg, 15% new French oak with the remainder being in seasoned barrels.



Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za



Zevenwacht
ANNO 1800