

Zevenwacht Z Collection Sauvignon Blanc 2023

The nose shows vibrant lime, gooseberry and nectarine with subtle oak spice and undertones of fresh nettle. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus.

Perfect with seared tuna, salmon and oysters or try steamed asparagus with hollandaise sauce. A beautiful food wine that will stand up to complex flavours.

variety : Sauvignon Blanc | 90% Sauvignon Blanc, 10% Semillon

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Stellenbosch

analysis : alc : 13.48 % vol rs : 2.3 g/l pH : 3.36 ta : 7.0 g/l

type : White **style** : Dry **body** : Medium **taste** : Fragrant **wooded**

pack : Bottle **size** : 750ml **closure** : 0

2025 Platter's Wine Guide - 5 Stars

2024 FNB Sauvignon Blanc SA Top 10 - Winner

ageing : Most certainly delicious now but matures beautifully for up to 3-5 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 : South to South-West facing vineyards look out over False Bay and are planted on the coolest site on our farm. The soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from these sites derive the full benefit from the cool sea breeze during ripening that helps retain pungency and acidity.

in the cellar : The grapes were crushed and given 6-8 hours of skin contact before gently pressing off for settling. The wine was raked to a combination of French oak barrels and concrete eggs for fermentation and kept on the gross lees for 8 months. The final blend components were 10% new oak, 20% concrete egg and 70% older 500L barrels.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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