

Zevenwacht Chardonnay 2024

An elegant and complex wine with aromas of tangerine, white pear and subtle oak spice. The palate is complex and focused with lime-citrus and stone fruit that compliment a succulent mouthfeel and long finish.

Delicious with rich seafood dishes and creamy pastas. A great food wine for you to be creative with.

variety : Chardonnay | 100% Chardonnay

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen and Charles Lourens

wine of origin : Stellenbosch

analysis : alc : 13.7 % vol rs : 4.4 g/l pH : 3.28 ta : 6.4 g/l

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

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

ageing : The wood maturation gives it potential to develop over 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 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 Chardonnay grapes are grown on South West facing slopes in the Polkadraai Hills at altitudes of 200-320 meters, providing natural acidity and richness. Open vineyard canopies enhance fruit quality, while decomposed granite soils contribute minerality to the wine.

about the harvest: The Chardonnay grapes were harvested at 22.5 - 23.5 °Brix

in the cellar : Whole bunch pressed. After pressing, the juice was settled and racked to first, second and third fill 300L barrels, where it fermented and matured for 10 months on the gross lees with occasional lees stirring to add mid-palate weight and texture. 25% new French oak barrels with a 10% concrete Egg portion.



Zevenwacht Wine Estate

Stellenbosch

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