

## Zevenwacht Sauvignon Blanc 2025

An elegant wine showing gooseberry and passion fruit on the nose, that opens up to green fig, grapefruit and nectarine. The wine has a mineral quality that is supported by concentrated fruit and juicy acidity that leaves a lingering aftertaste. This is a complex wine that delivers a beautiful expression of our pristine terroir.

This is seafood pairing delight and a refreshing wine with herb salads. Works like a charm with oysters, or try fig and goats cheese salad, Carpaccio served with rocket and parmesan, seared tuna, calamari, crayfish or Sushi. But most of all enjoy the wine your way!

**variety :** Sauvignon Blanc | 100% Sauvignon Blanc

**winery :** Zevenwacht Wine Estate

**winemaker :** Hagen Viljoen

**wine of origin :** Stellenbosch

**analysis :** alc : 13.81 % vol    rs : 2.6 g/l    pH : 3.22    ta : 6.4 g/l

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

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

**ageing :** Best within 2-3 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 :** Sauvignon Blanc Vineyards at Zevenwacht are on South facing slopes at 300-350m above sea level, benefiting from cool sea breezes. Pungency and aroma thrive in this elevated location. Grapes picked at different ripening stages offer a broad flavour spectrum for blending and palate weight.

**in the cellar :**

The grapes were given up to 6hrs of skin contact to allow for flavour extraction from the skins before pressing. The juice was handled reductively and cold fermented to protect the delicate thiol characteristics of the grape variety. 5 Months lees contact was given to add mid-palate weight to the blend.



### Zevenwacht Wine Estate

Stellenbosch

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[www.zevenwacht.co.za](http://www.zevenwacht.co.za)

