

Zevenwacht Merlot 2024

The wine shows ripe plums, blackberry and rhubarb on the nose, with hints of tobacco and graphite. The palate is medium bodied dark fruits, plush tannins and a savoury finish.

Great with leaner meats like duck and venison or tomato-based dishes like spaghetti bolognese.

variety : Merlot | 100% Merlot

winery : Zevenwacht Wine Estate

winemaker : Hagen Viljoen

wine of origin : Western Cape

analysis : alc : 14.41 % vol rs : 3.7 g/l pH : 3.66 ta : 5.2 g/l

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

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

ageing : Will reward you handsomely with some maturation between 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 : Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers Ribena Ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

about the harvest: The grapes were picked at optimal tannin and fruit ripeness with a sugar of 24-24.5 Brix.

in the cellar : Berries were sorted before being fermented in closed stainless fermenters with a temperature peak at 27°C. During the active part of fermentation, we gave the wine three pump overs. This action allows for a soft extraction of ripe skin tannin and colour. The wine is aged in 20% first fill, 20% 2nd fill and the reminder seasoned 300L French oak barrels for 12 months.



Zevenwacht Wine Estate

Stellenbosch

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Zevenwacht
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