



## Zevenwacht 7even Blanc 2012

main variety Sauvignon Blanc				vintage 2012	
analysis	alc: 13.00		ph: 3.29		rs: 1.34   ta: 5.6
type White		producer Zevenwacht Wine			
style Dry		winemaker Jacques Viljoen			
body Medium					

### tasting notes

Lime green in colour with a combination of muted grassiness, green figs and ripe passion fruit on the nose. This elegant wine is crisp, juicy, and fresh with a subtle flintiness from the decomposed granite soils. Pungent and well integrated, it makes an immediate impact on the palate, filling the mouth with its complex flavours and a satisfying, long after-taste. A delicious lifestyle wine with a fresh intensity and lashings of tropical fruit and green fig flavours.

A well-balanced wine, refreshing but fruit driven. The 7evenblanc provides a long crisp finish with a combination of fresher greener fruit from the Sauvignon Blanc and riper yellow fruits from the Chenin Blanc. Grass, pineapple and passion fruit aromas are quite prominent.

### ageing potential

A wine to be enjoyed within 2 - 3 years.

### blend information

70% Sauvignon Blanc, 30% Chenin Blanc

### food suggestions

When to Enjoy: As a refreshing drink on Summer days with friends. This is a wine to enjoy with fresh summer food and seafood lunches. Use your flair to discover your favourite combination. How to Serve: Pleasantly cold.

### in the vineyard

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 influence property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

The grapes for this wine are from vineyards predominantly facing in a South Westerly direction. These slopes overlook Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness.

### in the cellar

70% Sauvignon Blanc & 30% Chenin Blanc.

Both the Sauvignon Blanc and Chenin Blanc were fermented in stainless steel tanks at cool temperatures to enhance tropical fruit ester production. Each component was stirred on its gross lees on a weekly basis for the first four months after which it was racked, blended and stabilised.