



## Zevenwacht Z CMC Bordeaux Blend 2010 - DISCONTINUED

main variety Cabernet Sauvignon		vintage 2010
analysis	alc: 14.0   ph: 3.53   rs: 3.0   ta: 5.7	
type Red	producer Zevenwacht Wine	
style Dry	winemaker Jacques Viljoen	
	wine of origin Stellenbosch	
body Full		

### tasting notes

Rich and generous, this wine boasts a deep dark hue and whiffs of ripe red berries, infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate expect concentrated black plum and a decadent dark chocolate finish.

### ageing potential

This wine has excellent aging potential and will develop beautifully between 8 - 10 years.

### blend information

60% Cabernet Sauvignon, 27% Merlot, 13% Cabernet Franc

### food suggestions

Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter. Simply outstanding with rib-eye beef served on the rare side with stilton infused meaty gravy. Perhaps you have some more winning combinations? When to Enjoy: To impress at dinner parties with a superb meal. How to serve: Good room temperature of 18 degrees.

### in the vineyard

Three distinctive sites were identified at Zevenwacht for this blended wine.

A higher lying Cabernet Franc, and the lower lying Cabernet Sauvignon vineyard, situated on a south westerly facing slope 150 - 200m above sea level, played a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot in this blend, is from a vineyard 300m above sea level and faces south. The south facing slopes of the Bottelary Hills, offer Ribena ripeness and generosity on the finish.

The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running metre.

Moderate summer temperatures allowed for a long ripening period producing good tannin, colour and sugar ripeness. Once again we had small berry size resulting in dense colouration and high extract in the wine.

### about the harvest

Specific sight and vineyard selection took place, "pockets" that produced excellent quality grapes were identified, and the grapes were hand-harvested and chosen at optimum ripeness.

### in the cellar

The components for this blend were aged separately in new and 2nd fill hogsheads (300L barrels) for 18 months. The best barrels were matured and blended. Two test blends were made and tasted in a comparative blind benchmark tastings against some of South Africa's best Bordeaux styled blends.