



Zevenwacht Chenin Blanc 2013

main variety Chenin Blanc

vintage 2013

analysis alc: 14.0 | ph: 3.40 | rs: 1.9 | ta: 6.04

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

A clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts and ripe pineapple and hints of grapefruit. The wine is classically dry, yet luxuriously silky with superb viscosity and length. Rich with elements of honey, nuts and ripe pineapple and hints of grapefruit.

ageing potential

2 - 3 years.

blend information

100% Chenin Blanc

food suggestions

Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey.

in the vineyard

Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc.

about the harvest

Date of Harvest: end-March Type of Harvest: Hand harvest in the cool morning.

in the cellar

The partially shaded fruit (30% of the blend) was tank fermented at a cool fermentation temperature. This helped to express the ripe tropical fruit character of the variety. The balance (70%) was barrel fermented and aged for 7 months on the lees to add to the complexity and rich mouth feel of the wine. Thereafter both the components were blended and a further extended lees contact on the fine lees was applied. This resulted in a full-bodied wine with a yellow fruit intensity.