



Zevenwacht 7even Pinotage 2013

main variety Pinotage

vintage 2013

analysis alc: 14.0 | ph: 3.75 | rs: 1.9 | ta: 5.4

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A vibrant dark cherry colour, aromas of coffee, plum and chocolate, with smoked vanilla undertones and background hints of cedar wood and liquorice.

ageing potential

A wine to savour now and over the next four years.

blend information

100% Pinotage

food suggestions

To drink slightly chilled as an aperitif or with cherries wrapped in crisp bacon, or with smoked snoek, smoked chicken, smoked mussels or my personal favourite pizza with parma ham, rocket and parmesan shavings. Enjoy with chocolate brownies, vanilla icecream and berry goulash from your nearest berry farm.

in the vineyard

The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

about the harvest

Date of Harvest: end-March

Type of Harvest: Hand harvest in the cool morning.

in the cellar

On 23rd of February 2011 we hand harvested the intensely flavored and impressively pigmented bunches, taking them directly to specialized red wine fermentors for an overnight 'cold-soak'. This allows for amazing colour extraction early on in the winemaking process. Fermentation takes place with temperatures peaking at 25° C. The wine was pressed off the skins directly after fermentation. Malolactic fermentation took place on French Oak staves. The wine was further matured for another 10 months.