



Zevenwacht Cabernet Sauvignon 2012

main variety Cabernet Sauvignon

vintage 2012

analysis alc: 14.0 | ph: 3.66 | rs: 2.3 | ta: 5.7

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Full

tasting notes

The wine is big, bold and full-bodied with intense aromas of black cherries, and blackcurrants with tobacco undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao. A firm yet well integrated tannin structure and lingering finish. .

Also available in 375 ml

ageing potential

Superb to drink now but excellent aging potential 5 - 15 years.

blend information

100% Cabernet Sauvignon

food suggestions

When to Enjoy: A rich and full wine to enjoy relaxing around the fire or with a scrumptious meal. How to Serve: We recommend decanting this wine and serving it between 16 and 18° C. Our meal suggestions: Cabernet Sauvignon is not a delicate wine, so rich and wholesome fare is needed to show off the robust flavours. It is therefore best with aged prime rib or T-bone steak, medium rare – olive oil and mustard seed rump served with a peasant salad (everything except the leaves) or a hearty oxtail. Non meat options can prevail too such as black bean stew but don't be limited by these ideas. Wine is most enjoyed - your way.

in the vineyard

About the Estate

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 winemaker, Jacques Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

The grapes for the 2012 vintage come from 3 different underlying vineyards, all on west south-west facing slopes. We crafted this wine from one older and two new vineyards. All three vineyards are at an altitude from 100–150m above sea-level. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a seven-wire hedge system and receive only supplementary drip irrigation.

about the harvest

The grapes were picked between 25.5°Brix.

in the cellar