



Zevenwacht 7even Rosé 2014

main variety Cabernet Franc

vintage 2014

analysis alc: 13.5 | ph: 3.28 | rs: 2.6 | ta: 5.2

type Rose

producer Zevenwacht Wine

style Off Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A wine with a delicate, beautiful rose petal pink colour. The palate is red fruit - ripe raspberry and strawberry - giving a long lingering fresh taste. A delicious lifestyle wine, elegant and soft.

ageing potential

Best enjoyed with 2 years.

blend information

100% Cabernet Franc

food suggestions

Terrific for a lunch time Pizza with fresh toppings, cherries wrapped in crispy bacon or with a picnic. A delightful wine to enjoy with the "girls / bff" over lunch or as you wish. When to enjoy: Perfect on a spring day or over casual meals. How to serve: Definitely ice-col.

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.

For the 2014 vintage we decided to grow Cabernet Franc on some of our higher lying South West facing slopes, specifically for a dry Rose wine. The decomposed granite soils include desirable clay elements that retain moisture during the drier months of ripening, yet, as a result of prominent gravel fractions, allow for excellent drainage.

about the harvest

The grapes for our Rose were picked at 22.5° Brix.

in the cellar

The grapes were crushed, separated from the skins, settled, racked and fermented the same as white wine. The wine was fermented cold, 12° - 14° C to retain fresh red fruit aromas. The delicate pink colour for the Rose is derived from the red pigments that are released during the crushing process.