



Zevenwacht 7even Sauvignon Blanc 2014

main variety Sauvignon Blanc

vintage 2014

analysis alc: 14.0 | ph: 3.35 | rs: 1.6 | ta: 5.7

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

An elegant, refreshing but fruit driven wine. A perfect combination of greener sweeter fruits with a beautiful density on the palate and a zesty lime citrus finish.

ageing potential

A wine to be enjoyed within 2 years.

blend information

100% Sauvignon Blanc

food suggestions

This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination. How to Serve: Pleasantly cold. When to enjoy: As a refreshing drink on summer days with friends.

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.

Vineyard

The grapes for this wine are from vineyards predominantly facing in a South Westerly direction. These slopes overlook False Bay, Cape Point and Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness.

in the cellar

The grapes were fermented in stainless steel tanks at cool temperatures to enhance tropical fruit ester production. Each component was stirred on its gross lees on a weekly basis for the first four months after which it was racked, blended and stabilised.