



Zevenwacht Zeven Bouquet Blanc 2014

main variety Muscat de Frontignan		vintage 2014
analysis	alc: 13.0 ph: 3.3 rs: 10.0 ta: 5.3	
type	White	producer Zevenwacht Wine
style	Off Dry	winemaker Jacques Viljoen
taste	Fragrant	wine of origin Stellenbosch
body	Medium	

tasting notes

Golden colour. A perfumed nose with lots of fruit, floral and spicy aromas. Flavours of litchi, lime and yellow fruit. A complex aromatic wine, with well-balanced sugar and acidity, this wine provides a long crisp finish with layers of fruit and floral tones.

ageing potential

A wine to be enjoyed within 2 years.

blend information

44% Muscat de Frontignan, 34% Viognier, 22% Gewurtraminer

food suggestions

This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination. When to enjoy: As an Aperitif on a cold winters day, or as a refreshing drink on Summer days with friends. How to serve: Pleasantly cold.

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.

Our two most aromatic varieties on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest

We hand picked all three varieties at 22° - 23° Brix.

in the cellar

The wine was tank fermented separately at 12° - 14° C to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.