



## Zevenwacht Chardonnay 2014

main variety Chardonnay

vintage 2014

analysis alc: 13.5 | ph: 3.32 | rs: 2.0 | ta: 6.0

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

A bright wine with hints of lime and gold in colour. This Chardonnay has superb and distinctive flavours of citrus and pear with a subtle oak aroma of roasted almonds. The palate and nose are both rich and refreshing with a combination of lime-citrus and white pear flavours. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

### ageing potential

The wood maturation gives it potential to develop over 3-5 years

### blend information

100% Chardonnay

### food suggestions

Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce are some suggestions you can try. A versatile wine for you to be creative with.

### in the vineyard

Virus free Chardonnay material was planted in 2005 on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines with beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit in the wine has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a flinty minerality from the decomposed granite soils of the Polkadraai Hills.

### about the harvest

The Chardonnay grapes were hand harvested at the end of February 2014 from two neighbouring South West facing vineyards. The Chardonnay grapes were harvested at 23.5° - 24° Brix.

### in the cellar

The Chardonnay grapes were lightly crushed. After pressing the juice was settled and racked to first and second fill 500l barrels, where it fermented and matured for 8 months. Extended post fermentation lees contact with regular lease stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. 20% of the blend was in 1st fill barrels and 80% in 2nd fill French Oak barrels.