



## Zevenwacht 7even Rosé 2015

main variety Cabernet Sauvignon

vintage 2015

analysis alc: 13.5 | ph: 3.31 | rs: 3.1 | ta: 5.1

type Rose

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

A dry 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 Sauvignon

### 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

For the 2015 vintage we selected our higher lying cooler Cabernet Sauvignon vineyard in the Banhoek Valley, specifically with Rose in mind.

### about the harvest

The grapes for our Rose were picked at 22.7° 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.