



Zevenwacht 7even Rood 2013

main variety Shiraz		vintage 2013	
analysis	alc: 14.0 ph: 3.52 rs: 4.9 ta: 5.49		
type	Red	producer	Zevenwacht Wine
style	Dry	winemaker	Jacques Viljoen
taste	Fruity	wine of origin	Stellenbosch
body	Medium		

tasting notes

Taste: Our favourite combinations include seared tuna served on a bed of baby spinach or a good steak braaied to perfection and served with a pepper sauce. A vegan option is also wild mushroom risotto - simply enjoyable.

How to serve: Good room temperature of 16° - 18° C.

When to Enjoy: Relaxing with good company or with a relaxed meal.

ageing potential

A wine to enjoy now!

blend information

85% Shiraz, 15% Grenache

food suggestions

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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.

The grapes for this blend originate from prime vineyard sites that have been planted with new clones material. Most of the sites face southwest and do receive supplementary irrigation resulting in optimal ripeness, superbly concentrated flavours and ripe, supple tannins. A clay sub-soil retains essential moisture and the gravelly, granite derived topsoil allows for effective drainage.

in the cellar

We aimed for soft tannins and ripe dark fruits and used Rhone style varieties to achieve this. 4th and 5th fill French 500L barrels were used to mature this wine and to add to the complexity.