



## Zevenwacht Barrel Fermented Chenin Blanc 2014

main variety Chenin Blanc

vintage 2014

analysis alc: 13.5 | ph: 3.24 | 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

A clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts and ripe pineapple and hints of yellow peach. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

### ageing potential

Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

### blend information

100% Chenin Blanc

### food suggestions

Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing. Serve Well Chilled.

### 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.

Lofly altitudes and westerly aspects punctuate the quality of the Chenin Blanc. For the 2014 vintage we selected the fruit from 33 year old Chenin vines with a north south row direction. These old vineyards were harvested in three stages. Fruit that was exposed to direct sunlight, then fruit that was hanging partially in the sun and finally fruit inside the canopy (shaded fruit). This equipped the winemaker with luscious, gradually ripened fruit with a variety of flavours.

### about the harvest

Date of Harvest: end-March Type of Harvest: Hand harvest in the cool morning.

### in the cellar

The partially shaded fruit (20% of the blend) was tank fermented at a cool fermentation temperature, hovering around 14° C. This helped to express the ripe tropical fruit character of the variety. The balance (80%) was barrel fermented and aged for 8 months on the lees to add to the complexity and rich mouth feel of the wine. Thereafter both the components were blended. This resulted in a full-bodied wine with a yellow fruit intensity.

60% Wooded