



Zevenwacht Sauvignon Blanc 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 14.0 | ph: 3.38 | rs: 1.9 | ta: 6.3

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

Clear and bright with a lime green tinge in colour, going over to complex aromas of limes and greener gooseberries and passion fruit. The palate shows abundant granadillas and gooseberries, accentuated by a juicy, fresh acidity, which carries the fruit right to the back of the palate and prolongs the lingering after-taste.

ageing potential

Best within 2 - 3 years.

blend information

86% Sauvignon Blanc, 14% Semillon

food suggestions

A socializing wine to enjoy day or night with a meal. Chilled to bring out its refreshing finish. This is seafood pairing delight and a refreshing wine with herb salads. Works like a charm with oysters, or try fig and goats cheese salad, Carpaccio served with rocket, parmesan & Wasabi mayonnaise, seared tuna, calamari, crayfish or Sushi. But most of all enjoy the wine your way!

in the vineyard

Three different vineyards were used for the 2015 Sauvignon Blanc. The vineyards are planted on South facing slopes with altitudes varying from 300 - 350m above sea level. These vineyards are the most elevated position on Zevenwacht facing False Bay, deriving full benefit from the cool sea breeze during the ripening stages. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills.

about the harvest

Grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending.

in the cellar

A small percentage of Semillon was used as a blending partner. The Semillon gives a beautiful gooseberry weight and oiliness to the palate, also attributing amazing greener flavours to the nose.

Cool fermentation temperatures at 12°C have allowed outstanding expression of the herbal and pungent fruity characteristics of the grape variety. Extended post-fermentation lees contact lends mid-palate weight and a creamy texture. The wine spent 5 months on the lees.