



Zevenwacht Z Collection Reserve 2012

main variety Cabernet Sauvignon		vintage 2012
analysis alc: 14.0 ph: 3.62 rs: 2.4 ta: 5.4		
type Red	producer Zevenwacht Wine	
style Dry	winemaker Jacques Viljoen	
	wine of origin Stellenbosch	
body Full		

tasting notes

Rich and generous, this premium wine boasts a deep dark blue hue and whiffs of ripe red berries, infused with roasted coffee beans, tobacco leaves, cedar wood and cigar box. On the palate, expect concentrated black plum and a decadent dark chocolate finish. A full Bordeaux blend of Cabernet Sauvignon, Merlot, Petit Verdot, Malbec and Cabernet Franc.

ageing potential

This wine has excellent aging potential and will develop beautifully between 8 - 10 years.

blend information

59% Cabernet Sauvignon, 27% Merlot, 5% Petit Verdot, 5% Malbec, 4% Cabernet Franc

food suggestions

Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter. Simply outstanding with rib-eye beef served on the rare side with stilton infused meaty gravy. Perhaps you have some more winning combinations? To impress at dinner parties with a superb meal. Good room temperature of 18° C.

in the vineyard

Three distinctive sites were identified at Zevenwacht for this blended wine.

A higher lying Cabernet Franc, and the lower lying Cabernet Sauvignon vineyard, situated on a south westerly facing slope 150 - 200m above sea level, played a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot in this blend, is from a vineyard 300m above sea level and faces south. The south facing slopes of the Bottelary Hills, offer Ribena ripeness and generosity on the finish. The vines are trellised on a seven-wire hedge system. Pruned to two-bud spurs, allowing for 16 - 18 bearers per running meter. The Petit Verdot and Malbec blending components are purchased from Tokara until the new plantings on Zevenrivieren are ready to yield grapes.

in the cellar

Moderate summer temperatures allowed for a long ripening period producing good tannin, colour and sugar ripeness. Once again we had small berry size resulting in dense colouration and high extract in the wine. The components for this blend were aged separately in new and 2nd fill hogsheads (300L barrels) for 18 months. The best barrels were matured and blended. Two test blends were made and tasted in a comparative blind benchmark tastings against some of South Africa's best Bordeaux styled blends.