



## Zevenwacht 7even Rood 2014

main variety Shiraz

vintage 2014

analysis alc: 14.0 | ph: 3.49 | rs: 4.2 | ta: 5.5

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

A luscious lifestyle wine with hints of red raspberry fruit and white pepper spice, giving a first impression of red berries and chocolate with slight cedar wood undertones. Soft pliable tannins lend subtle support to the structure, yet are unobtrusive on the succulent palate. A delicious blend of Shiraz, Grenache and Mourvedre.

### ageing potential

A wine to enjoy now!

### blend information

85% Shiraz, 13% Grenache, 2% Mourvedre

### food suggestions

When to Enjoy: Relaxing with good company, anytime, anywhere... Our favourite combinations include seared tuna served on a bed of baby spinach or a good steak braised 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.

### 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.