



Zevenwacht Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.33 | rs: 1.5 | ta: 6.0

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

Complex aromas of crushed fig leaves, intense green guava skin and granadilla. The palate shows abundant granadilla, guava and riper green fig with a gooseberry oiliness, accentuated by a juicy, zesty grapefruit like citrus finish. The fresh acidity carries the fruit to the back of the palate and prolongs the lingering after-taste.

ageing potential

Best within 2 - 3 years.

blend information

100% Sauvignon Blanc

food suggestions

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!
How to Serve: Chilled to bring out its refreshing finish.

in the vineyard

Two different Sauvignon Blanc vineyards and a neighbouring Semillon vineyard were used for the 2016 Sauvignon Blanc. The vineyards are planted on South and South Westerly 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. Grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending. 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.

in the cellar

Cool fermentation temperatures at 12-14 degrees Celsius 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.