



Zevenwacht 7even Sauvignon Blanc 2016

main variety Sauvignon Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.32 | rs: 2.8 | ta: 6.0

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A dry, elegant, refreshing fruit driven wine. A perfect combination of greener sweeter fruits with a beautiful density on the palate and a zesty lime citrus finish.

ageing potential

A wine to be enjoyed within 2 years.

blend information

100% Sauvignon Blanc

food suggestions

When to Enjoy: As a refreshing drink on summer days with friends. How to Serve: Pleasantly cold. Our meal suggestions: This is a wine to enjoy with fresh summer food, salads, seafood and poultry. Use your flair to discover your favourite combination.

in the vineyard

The grapes for this wine are from vineyards predominantly facing in a South Westerly direction. These slopes overlook False Bay, Cape Point and Table Mountain and enjoy the benefit of the cooling sea breeze, whilst getting good sunlight exposure to ensure optimal fruit ripeness.

in the cellar

The grapes were fermented in stainless steel tanks at cool temperatures to enhance tropical fruit ester production. Each component was stirred on its gross lees on a weekly basis for the first four months after which it was racked, blended and stabilised.