



Zevenwacht 7even Bouquet Blanc 2016

main variety Viognier

vintage 2016

analysis alc: 13.5 | ph: 3.40 | rs: 10.4 | ta: 5.1

type White

producer Zevenwacht Wine

style Off Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

An off-dry blend of Muscat de Frontignan, Viognier and Gewurtztraminer. This is an aromatic wine with fruit, floral and spicy aromas. Flavours of litchi, lime and yellow fruit. A complex wine, with well-balanced sugar and acidity, this wine provides a long crisp finish with layers of fruit and floral tones. Muscat de Frontignan, Viognier, Gewurtztraminer.

ageing potential

A wine to be enjoyed within 2 years.

blend information

55% Viognier, 25% Muscat de Frontignan, 20% Gewürztraminer

food suggestions

As an Aperitif on a cold winters day, or as a refreshing drink on Summer days with friends. Serve pleasantly cold. This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

in the vineyard

Our three most aromatic varietals on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest

We machine picked all three varietals at 22° - 23.7° Balling.

in the cellar

The wine was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.