



Zevenwacht 360° Sauvignon Blanc 2015

main variety Sauvignon Blanc

vintage 2015

analysis alc: 14.0 | ph: 3.39 | rs: 2.0 | ta: 6.1

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

The nose shows concentrated aromas of crushed fig leaves, guava and passion fruit, with hints of grapefruit that continues on to the palate. The generous mouth feel is supported with a fine natural lime acidity that gives the wine length and focus. Previous vintages confirm that this wine ages beautifully and develops more complexity over time as flavours subtly change.

ageing potential

Most certainly delicious now but matures beautifully for up to 3 years.

blend information

100% Sauvignon Blanc

food suggestions

An enticing accompaniment to fresh mouthwatering tropical fruit skewers or with seafood such as seared tuna served with rocket and green mango, calamari or crayfish with lemon butter. Invent a tantalising combination of your own to complement the complexity of this Sauvignon Blanc.

in the vineyard

South facing and elevated 340 meters above sea level, these 16 year old vines look out over False Bay and are planted on the coolest site on our farm. The soil is mainly decomposed granite with clay subsoil helping to buffer the vines during stress. The grapes from this site derive the full benefit from the cool sea breeze during the slow ripening stages. Pungency, aroma and full concentration are the hallmark of this fine Sauvignon Blanc. There is no shortage of these varietal characteristics on these lofty southern slopes.

about the harvest

The grapes were harvested at 23.7° B in the early hours of the morning.

in the cellar

For the final 360° 2015 selection, we used 100% Sauvignon Blanc. The wine was tank fermented at 12°. The wine spent 10 months on the fine lees with weekly stirring for the first 6 months. For this vintage we did not use any wooded Semillon for extra mouthfeel or mid-weight. The wine already had a beautiful mouthfeel, concentration and flavor to back the nose.

Body: Medium

Acidity: Fresh Acidity

Barrel Treatment: None