

Zevenwacht Cabernet Sauvignon 2014

main variety	Cabernet Sauvignon	vintage	2014
analysis	alc: 14.5 | ph: 3.58 | rs: 2.4 | ta: 5.3		
type	Red	producer	Zevenwacht Wine
style	Dry	winemaker	Jacques Viljoen
taste	Fruity	wine of origin	Stellenbosch
body	Full		

tasting notes

This wine is big, bold and full-bodied with intense aromas of black bramble berries, black currant with a hint of blue berries and tobacco cigar box undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao. A firm yet well integrated tannin structure and lingering finish.

Also available in 375 ml

ageing potential

Superb to drink now but excellent aging potential 5 - 15 years.

blend information

100% Cabernet Sauvignon

food suggestions

When to Enjoy: A rich and full wine to enjoy relaxing around the fire or with a scrumptious meal. Our Meal suggestions: Cabernet Sauvignon is not a delicate wine, so rich and wholesome fare is needed to show off the robust flavours. It is therefore best with aged prime rib or T-bone steak, medium rare - olive oil and mustard seed rump served with a peasant salad (everything except the leaves) or a hearty oxtail. Non meat options can prevail too such as black bean stew but don't be limited by these ideas. Wine is most enjoyed - your way. How to Serve: We recommend decanting this wine and serving it between 16 and 18° C. Our meal suggestions: Cabernet Sauvignon is not a delicate wine, so rich and wholesome fare is needed to show off the robust flavours. It is therefore best with aged prime rib or T-bone steak, medium rare – olive oil and mustard seed rump served with a peasant salad (everything except the leaves) or a hearty oxtail. Non meat options can prevail too such as black bean stew but don't be limited by these ideas. Wine is most enjoyed - your way.

in the vineyard

The grapes for the 2014 vintage come from 3 different underlying vineyards, all on west south-west facing slopes. We crafted this wine from one older and two new vineyards. All three vineyards are at an altitude from 100m - 150m above sea-level. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a seven-wire hedge system and receive only supplementary drip irrigation.

about the harvest

The grapes were picked at 25.5 Brix, destalked and lightly crushed into 10-ton open top fermenters.

in the cellar

The must was fermented at a regulated 27°C with regular pump overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction. We left the wine on the skins for a total of 14 days. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 50% new and 50% 2nd fiil French oak Hogsheads, for 18 months.