



Zevenwacht Chenin Blanc 2016

main variety Chenin Blanc

vintage 2016

analysis alc: 13.5 | ph: 3.35 | rs: 1.7 | ta: 5.6

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts and ripe pineapple and hints of yellow peach. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

ageing potential

Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

blend information

100% Chenin Blanc

food suggestions

Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing. Serve well chilled

in the vineyard

Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc. For the 2016 vintage we selected the fruit from 35 year old Chenin vines with a north south row direction. These old vineyards were harvested in three stages. Fruit that was exposed to direct sunlight, then fruit that was hanging partially in the sun and finally fruit inside the canopy (shaded fruit). This equipped the winemaker with luscious, gradually ripened fruit with a variety of flavours.

about the harvest

Date of Harvest: end-March Type of Harvest: Hand harvest in the cool morning.

in the cellar

100% was barrel fermented and barrel aged for 4 months on the lees. Regular lees stirring added to the complexity and rich mouth feel of the wine. Thereafter we selected and blended the 15 best barrels. 20% new untoasted barrels. 20% 2nd fill and 20% 3rd fill. 40% 4th fill – 500L barrel. This resulted in a full-bodied wine with a yellow fruit intensity.