



Zevenwacht Barrel Fermented Chardonnay 2016

main variety Chardonnay

vintage 2016

analysis alc: 13.5 | ph: 3.35 | rs: 2.1 | ta: 5.6

type White

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A bright wine with hints of lime and gold in colour. This Chardonnay has superb and distinctive flavours of citrus and pear with a subtle oak aroma of roasted almonds. The palate and nose are both rich and refreshing with a combination of lime-citrus and white pear flavours. This classically dry and silky wine has superb viscosity and length.

ageing potential

The wood maturation gives it potential to develop over 3 - 5 years

blend information

100% Chardonnay

food suggestions

When to Enjoy: A wine to savour with lunch or dinner. How to Serve: Chilled. Our meal suggestions: Delicious with full flavoured grilled fish and avocado salad or chicken fillets dressed with a creamy sauce. A versatile wine for you to be creative with.

in the vineyard

The Chardonnay grapes were hand harvested at the beginning of February 2016, a month earlier than normal.. Virus free Chardonnay material was planted in 2005 on some of the best South West facing slopes of the Polkadraai Hills. The two vineyards are lying at altitudes that range from 200-320 meters above sea level; these higher South West facing elevated slopes tend to give wines beautiful natural acidity, resulting in a pleasant pungency and longevity. The richness and full-bodied fruit has been accentuated by the open canopies of the vineyards during ripening. All these flavours are backed with a minerality from the decomposed granite soils of the Polkadraai Hills.

about the harvest

The Chardonnay grapes were harvested at 23.0176° - 23.80176° Brix and lightly crushed.

in the cellar

After pressing, the juice was settled and racked to first, second and third fill 500l barrels, where it fermented and matured for 8 months. Extended post fermentation lees contact with regular lees stirring lends a mid-palate weight and a creamy texture without obscuring the articulation of the aromatic potential. 70% of the blend was in 1st fill barrels, 30% in 2nd fill French Oak barrels. 70% of the barrels were with no toasting and 30% medium toast.