



Zevenwacht Merlot 2014

main variety Merlot

vintage 2014

analysis alc: 14.5 | ph: 3.56 | rs: 3.8 | ta: 5.6

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

wine of origin Stellenbosch

body Full

tasting notes

Rich and generous with plush concentrated flavours of plums, chocolate and a combination of red and black cherries. Layers of red fruit, strawberries and hints of red cherries that cover the palate from start to finish. For those with a fondness for a softer yet full-bodied Merlot, then this is your investment wine - a wine that, with maturation, will reward you handsomely.

ageing potential

Will reward you handsomely with some maturation between 3 - 6 years.

blend information

100% Merlot

food suggestions

When to Enjoy: Socialising with friends over a relaxed meal.

How to Serve: A nice cool 16° - 18°.

Our meal suggestions: Terrific with meaty fish such as Tuna or Salmon or with goat's cheese on a wild mushroom and spinach salad or a tasty pizza. Delicious with chocolate/berry desert!

in the vineyard

Two very different vineyards in Stellenbosch supplied the fruit for this wine. The first site, 350m above sea level on the south-west facing slopes of the Polkadraai Hills area, provides bright and juicy fruit with good acidity, tannic weight and absolute fruit density on the palate. The second vineyard on the lower South Western slopes of Polkadraai Hills, offers Ribena Ripeness, generosity and length on the palate. Although soil types differ between the sites, they all have some form of decomposed granite lying over structured clay subsoil allowing for ample drainage and water retention when required.

about the harvest

The grapes were picked at optimal tannin and fruit ripeness with a sugar of 25 - 26 Brix.

in the cellar

After destalking and a light crush, we fermented in 10 ton fermenters at 27°C. During the active part of fermentation, we gave the wine regular pump-overs and punch downs. This action allows for excellent extraction of ripe skin tannin and colour. We aged the wine in 300L barrels - 2/3 in 2nd fill and the balance third fill for 16 months. An awesome well balanced and concentrated wine.