



Zevenwacht 7even Bouquet Blanc 2017

main variety Viognier

vintage 2017

analysis alc: 13.5 | ph: 3.38 | rs: 10.1 | ta: 5.4

type White

producer Zevenwacht Wine

style Off Dry

winemaker Jacques Viljoen

taste Fragrant

wine of origin Stellenbosch

body Medium

tasting notes

Golden colour. A perfumed nose with lots of fruit, floral and spicy aromas. Flavours of litchi, lime and yellow fruit. A complex aromatic wine, with well-balanced sugar and acidity, this wine provides a long crisp finish with layers of fruit and floral tones.

ageing potential

A wine to be enjoyed within 2 years.

blend information

50% Viognier, 30% Muscat de Frontignan, 20% Gewürztraminer

food suggestions

This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

When to Enjoy: As an Aperitif on a cold winters day, or as a refreshing drink on summer days with friends.

How to Serve: Pleasantly cold.

in the vineyard

Our three most aromatic varietals on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest

We machine picked all three varietals at 22° - 23.7° Balling.

in the cellar

The wine was tank fermented separately at 14° C to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.