



Zevenwacht 7even Rosé 2017

main variety Cabernet Franc

vintage 2017

analysis alc: 13.5 | ph: 3.35 | rs: 2.6 | ta: 5.4

type Rose

producer Zevenwacht Wine

style 0

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A wine with a delicate, beautiful salmon pink colour. Rose petals on the nose with fresh ripe strawberries on the palate - a long lingering fresh taste. A delicious lifestyle wine, elegant and soft.

ageing potential

Best enjoyed with 2 years.

blend information

100% Cabernet Franc

food suggestions

When to Enjoy: Perfect on a Spring day or over casual meals.

How to Serve: Definitely Ice-cold

Our meal suggestions: Terrific for a lunch time Pizza with fresh toppings, cherries wrapped in crispy bacon or with a picnic. A delightful wine to enjoy with the "girls / bff" over lunch or as you wish.

in the vineyard

For the 2017 vintage we selected a Cabernet Franc vineyard 360m above sea level on a South West facing slope – facing on to False Bay. We farmed and harvested this Cabernet Franc specifically for making Rosé.

about the harvest

The grapes for our Rose were picked at 22° Brix.

in the cellar

The grapes were crushed, separated from the skins, settled, racked and fermented the same as white wine. The wine was fermented cold, 12° - 14° C to retain fresh red fruit aromas. The delicate pink colour for the Rose is derived from the red pigments that are released during the crushing process.

Acidity: Crisp Acidity

Barrel Treatment: Unwooded