



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 Dry

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 Sauvignon

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 2016 vintage we selected a Cabernet Franc vineyard 360m above sea level on a South West facing slope – facing on to False Bay and a small amount of Cabernet Sauvignon from our higher lying cooler vineyard in the Banhoek Valley. We farmed and harvested this Cabernet Franc and Cabernet Sauvignon 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.