



Zevenwacht 7even Pinotage 2016

main variety Pinotage

vintage 2016

analysis alc: 14.5 | ph: 3.63 | rs: 3.5 | ta: 5.1

type Red

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

tasting notes

A vibrant, Pinotage with chocolate, plum and dark cherry aromas that follow through on the palate. A well integrated wine with firm dark chocolate tannin.

ageing potential

Savour now and over the next four years.

blend information

100% Pinotage

food suggestions

Relaxing with friends or as an Aperitif with some savoury bites.

How to serve: Drink slightly chilled to appreciate its vibrancy – just below European room temperature.

Our meal suggestions: Enjoy this medium bodied Pinotage with grilled yellowtail or snoek with grape or apricot jam and farm bread. Also an excellent partner to a pizza or braai.

in the vineyard

The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures.

about the harvest

The grapes were hand harvested in the middle of March 2016.

We harvest eight tons per hectare.

in the cellar

The intensely flavoured and impressively pigmented bunches were taken directly to specialized red wine fermentors for an overnight 'cold-soak'. This allows for colour extraction early on in the winemaking process. Fermentation took place with temperatures peaking at 25° C. The wine was pressed off the skins directly after fermentation. Following malolactic fermentation, it was matured for 6 months on French Oak staves.