



## 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 Hagen 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.