



Zevenwacht Sauvignon Blanc & Syrah

main variety 0

analysis alc: . | ph: . | rs: . | ta: . | va: . | ts02: . | fs02: .

type 0

producer Zevenwacht Wine

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of origin Western Cape

body Full

tasting notes

Sauvignon Blanc: Clear and bright with a lime green tinge in colour, with complex aromas of crushed fig leaves, intense green guava skin and granadilla. The palate shows abundant granadilla, guava and riper green fig with a gooseberry oiliness, accentuated by a juicy, zesty grapefruit like citrus finish. The fresh acidity carries the fruit to the back of the palate and prolongs the lingering after-taste.

Shiraz 2015: Warm and vibrant white and black pepper undertones allure you to the mouth-filling flavours of black fruits, sweet violet and jasmine spice finishing with hints of white pepper. Its velvety feel leaves you mesmerized.

ageing potential

Sauvignon Blanc 2017: Best within 2 - 3 years.

Syrah 2015: Definite aging ability in the right conditions - from 5 to 10 years.

blend information

Sauvignon Blanc & Shiraz

food suggestions

Sauvignon Blanc 2017: This is seafood pairing delight and a refreshing wine with herb salads. Works like a charm with oysters, or try fig and goats cheese salad, Carpaccio served with rocket, parmesan & Wasabi mayonnaise, seared tuna, calamari, crayfish or Sushi. But most of all enjoy the wine your way!

Syrah 2015: We've tried it with a few variations of lamb such as lamb loin chops spiced with salt, black pepper and rosemary, leg of lamb slow roasted, well salted, peppered and served with roast potatoes, sweet potatoes and spicy gravy. Oven roasted vegetables with rosemary and garlic could be a vegan alternative.

in the vineyard

Three different Sauvignon Blanc vineyards and a neighbouring Semillon vineyard were used for the 2017 Sauvignon Blanc. The vineyards are planted on South and South Westerly facing slopes with altitudes varying from 300 - 350m above sea level. These vineyards are the most elevated position on Zevenwacht facing False Bay, deriving full benefit from the cool sea breeze during the ripening stages. Pungency and aromatic concentration are the hallmark of a fine Sauvignon Blanc and there is no shortage of these characteristics on the lofty southern slopes of the Kuils River hills. The Shiraz grapes are from South-Westerly facing slopes vineyards ranging in altitude from 150 - 280m above sea level. The vines are trellised on a seven-wire hedge system.

about the harvest

The Sauvignon Blanc grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending.

The Syrah grapes were harvested at approximately six to eight tons per hectare which allows for concentrated plum, brambleberry and riper mulberry flavours with hints of pepper.

in the cellar