



## Zevenwacht Chenin Blanc 2017

main variety Chenin Blanc

vintage 2017

analysis alc: 13.5 | ph: 3.35 | rs: 1.7 | ta: 5.6

type White

producer Zevenwacht Wine

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of origin Stellenbosch

body Medium

### tasting notes

A clear and bright wine with hints of lime and gold. The palate is both rich and refreshing and contains elements of honey, nuts, ripe pineapple, yellow melon fruit and hints of yellow peach with a floral undertone. The wine is classically dry, yet luxuriously silky with superb viscosity and length.

Wine Style: Fresh, Medium-bodied & partially barrel fermented.

### ageing potential

Chenin is a wine that develops and deepens both in color and aroma over time. As such it rewards the patient with extra complexity while offering the impatient oodles of up-front fruit and freshness.

### blend information

100% Chenin Blanc

### food suggestions

When to Enjoy: Perfect for any social occasion and over summer lunches.

How to Serve: Well chilled.

Our meal suggestions: Delectable with fish and shellfish, poultry and dishes with cream sauces and mild camembert cheese topped with toasted nuts and wild honey. A versatile wine so make your own best pairing.

### in the vineyard

Lofty altitudes and westerly aspects punctuate the quality of the Chenin Blanc. For the 2017 vintage we selected the fruit from 36 year old Chenin vines with a north south row direction. These old vineyards were harvested in three stages. Fruit that was exposed to direct sunlight, then fruit that was hanging partially in the sun and finally fruit inside the canopy (shaded fruit). This equipped the winemaker with luscious, gradually ripened fruit with a variety of flavours.

### in the cellar

100% was barrel fermented and barrel aged for 4 months on the lees. Regular lees stirring added to the complexity and rich mouth feel of the wine. Thereafter we selected and blended the 15 best barrels. 20% new untoasted barrels. 20% 2nd fill and 20% 3rd fill. 40% 4th fill - 500L barrel. This resulted in a full-bodied wine with yellow fruit intensity.