Zevenwacht Z Collection Gewürztraminer | 2017



About the Estate

Zevenwacht Wine Estate, situated on the beautiful **Stellenbosch Wine Route** is a modern wine farm with a 300 year history. Owned and managed by the Johnson Family, the Estate has a strong commitment to historic and cultural preservation as well as conservation of the surrounding indigenous environment. Two prime farming locations provide the grapes for the Zevenwacht winery. The home vineyard on the Estate's panoramic 450 hectare maritime influenced property, supplies the majority of the grapes. The farm Zevenrivieren, situated at the crest of the Helshoogte Pass, provides winemaker, Hagen Viljoen, with a boutique selection of grapes that add to the fascinating variety of the wines.

When to Enjoy: As a companion to exotic dishes and on special occasions. A wine to show-off. How to Serve: Well chilled. Our meal suggestions: Well chilled. Our most heavenly pairings have been with light fragrant curries enjoyed on a winter's day and also with Turkish delight Pavlova for dessert. A floral and spicy wine giving you the opportunity to try exotic food combinations. The wine itself: Aromatic and intense the wine has delightful flavours of rose petals, litchi and Turkish delight. The wine has a full palate that is carried by a fresh acidity and lingering creamy finish. What about the grapes? And the 'These 36-year-old vineyards present a visual anomaly. Gnarled and far from aesthetic, they produce the tiniest berries with astonishing aromatic concentration. Southwest facing with one of the most extreme slopes on the farm, the wines enjoy the wintry exhalation of the Atlantic Ocean less than a stone's throw away. How was it made: Only the best pink/purple bunches were hand selected at harvest time to ensure a high-quality juice with superb aromatic potential. The berries were sorted before pressing and the juice cold settled and racked to barrel for fermentation. The wine was barrel aged for 12 months before bottling. Should this wine age / mature: Technical Facts: Grape Origin: Stellenbosch Wine Variety: Gewürztraminer Body: Medium Acidity: Medium Acidity Barrel Treatment: Wooded	Wine Style:	Aromatic & complex
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ALC: 13.5% RS: 1.8 g/1 TA: 5.7 g/1 PH: 3.32	Technical Facts:	Wine Variety: Gewürztraminer Body: Medium Acidity: Medium Acidity