Zevenwacht Z Collection Reserve 2015

About the Estate



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.	
Wine Style:	Full bodied
When to Enjoy:	To impress at dinner parties with a superb meal.
How to Serve:	Good room temperate of 18 degrees.
Our meal suggestions:	Excellent with a fillet mignon with a rich balsamic glaze served with baby potatoes coated in a parsley butter. Simply outstanding with rib-eye beef served on the rare side with stilton infused meaty gravy. Perhaps you have some more winning combinations?
The wine itself:	Intense blackberry and cassis fruit with hints of liquorice, cinnamon and allspice. The wine opens up to wet tobacco and pencil shavings that follows through to a dense palate with chocolate, plum and black cherry. The wine has a firm tannin that will allow the wine to develop well over the next decade.
What about the grapes?	88% Cabernet Sauvignon, 6% Petit Verdot, 2% Cabernet Franc, 2% Malbec, 2% Merlot
And the vineyards (terroir):	2015 was a fantastic vintage in Stellenbosch with optimal ripening conditions and healthy vines resulting in powerful wines with great fruit expression. The heart of this blend comes from a Cabernet Sauvignon clone 46 vineyard, situated on a south westerly facing slope 150 - 200m above sea level, playing a big role in the aromatic potential, the tannic weight and absolute fruit density on the palate. The Merlot is from an older vineyard, next to the Cabernet Sauvignon and the Cabernet Franc from a higher vineyard – 300m above sea level. All three blocks are on decomposed granite soils and express pure fruit and elegant tannins. The Petit Verdot and Malbec come from our new plantings at Zevenrivieren in the Banhoek Valley and are on heavier clay soils. The different sights each offer an element to the wine that adds complexity and definition to the wine.
How was it made:	The components were vinified separately in open top fermenters with a combination over pumpers and punch downs to ensure optimal extraction. Malolactic fermentation was done in barrel and racked once after completion. The components for this blend were aged separately in 40% new, 40% 2 nd and 20% 3 rd fill 300L French Oak barrels for 18 months.
Should this wine age / mature:	This wine has excellent aging potential and will develop beautifully between 8 -10 years.
Technical Facts:	Grape Origin: Stellenbosch Wine Variety: Cabernet Sauvignon, Petit Verdot, Cabernet Franc, Malbec & Merlot Body: Full bodied Acidity: Fresh Acidity Barrel Treatment: Wooded ALC: 14.5 % RS: 3.4g/1 TA: 5.3g/1 pH: 3.69

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,