



## Zevenwacht 360° Sauvignon Blanc 2009

main variety Sauvignon Blanc

vintage 2009

analysis alc: 13.35 | ph: 3.53 | rs: 2.3 | ta: 6.9

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Jacques Viljoen

taste Fruity

wine of Stellenbosch

### tasting notes

360° is created in a style for enjoyment with great food, starting off with an expression of a lime green tinge. Emanating from the glass are wonderful flavour combinations of Khaki bush, peas, asparagus with some beautiful ripe green fig flavours, and flinty herbal accents. The palate gives exceptional richness, with ripe fig flavours and a hint of fennel leading to a powerful, crisp finish

### blend information

100% Sauvignon Blanc

### in the vineyard

You will find this 8 year old vineyard on Zevenwacht's most elevated position 340 metres above sea level, south facing straight on to False Bay. The Sauvignon Blanc grapes from this sight derive the full benefit from the cool sea breeze during the ripening stages, pungency, aroma and full concentration, the hallmark of this fine Sauvignon Blanc. There is no shortage of these characteristics developed on these lofty southern slopes of Zevenwacht.

GPS CO-ORDINATES: S 33° 43' E 18° 83'

At this point you have a 360° view of the Zevenwacht Wine Farm and surroundings from Table Mountain, Cape Point, False Bay (Seal Island), Gordons Bay, the Stellenbosch Wine Route, the Wellington area right around to the West Coast ending with Robben Island.

### about the harvest

The grapes were harvested between 22.5° and 23° Balling in the early hours of the morning and were all hand picked.

### in the cellar

Fermentation: 95% Tank Fermented at 14° C

5% Barrel fermented in new and 2nd fill Francois Frere 500 litre barrels.

Lees Ageing: 6 months on gross lees.