



Zevenwacht Sauvignon Blanc 2020

main variety Sauvignon Blanc

vintage 2020

analysis alc: 14 | ph: 3.36 | rs: 3.0 | ta: 6.6

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fruity

wine of Stellenbosch

body Medium

tasting notes

An elegant wine showing elderflower, green fig and gooseberry on the nose, that opens up to passion fruit and grapefruit with a hint of greener notes. The wine has a mineral quality that is supported by concentrated fruit and juicy acidity that leaves a lingering aftertaste. This is a complex wine that delivers a beautiful expression of our pristine terroir.

ageing potential

Best within 2-3 years.

blend information

90% Sauvignon Blanc, 10% Semillon

food suggestions

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!

in the vineyard

The Sauvignon Blanc vineyards are planted on South 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 Bottelary Hills. Grapes were picked at various stages of ripening to provide us a broader spectrum of flavours to work with at blending. A small percentage of Semillon was used as a blending partner that adds weight to the palate.

in the cellar

The grapes were given up to 6hrs of skin contact to allow for flavour extraction from the skins before pressing. The juice was handled reductively and cold fermented to protect the delicate thiol characteristics of the grape variety. 5 Months extended lees contact was given to add mid-palate weight to the blend and a 5%-barrel fermented portion was blended for added complexity and texture.