



Zevenwacht 7even Bouquet Blanc 2020

main variety Gewurztraminer

vintage 2020

analysis alc: 13.0 | ph: 3.56 | rs: 18.2 | ta: 5.8

type White

producer Zevenwacht Wine Estate

style Semi Sweet

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

A perfumed nose with fragrant aromas of rose petal, litchi and Turkish delight with juicy tangerine and yellow peach. This delicious wine is made in a semi-sweet style.

ageing potential

A wine to be enjoyed within 2 years.

blend information

50% Gewürztraminer, 50% Muscat Blanc

food suggestions

This is the Asian cuisine wine extraordinaire. The exquisite flavours in this wine pair beautifully with light fragrant curries, or Moroccan inspired dishes. Use your flair to discover your favourite combination.

in the vineyard

Our two most aromatic varieties on the farm compose this wine. These cultivars have beautiful fruit and spicy floral aromas. The vineyards are situated on South-West facing slopes with a North-South row direction for optimal sun exposure and flavour development.

about the harvest

Grapes were harvested between 22 – 23.5 degrees Balling.

in the cellar

The wine was tank fermented separately at 14 degrees Celsius to retain fresh fruit and floral aromas. They were blended shortly after fermentation and bottled early to retain freshness and vitality.