



## Zevenwacht 7even Pinotage 2019

main variety Pinotage

vintage 2019

analysis alc: 14 | ph: 3.62 | rs: 3.7 | ta: 5.1

type Red

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Medium

### tasting notes

The nose has ripe plum and dark cherry fruit, complimented with subtle toffee and toasted coffee aromas. The palate is medium bodied and juicy with a smooth finish.

### ageing potential

Savour now and over the next 4 years.

### blend information

100% Pinotage

### food suggestions

Enjoy this food friendly wine with grilled yellowtail or snoek with grape jam and farm-style bread. It is also the perfect partner for a pizza or braai.

### in the vineyard

The vineyards for this wine are situated on the northern slopes of the Banhoek Valley, ranging in altitude from 450 - 500m above sea level allowing for moderate temperatures. We harvest eight tons per hectare.

### about the harvest

We harvest eight tons per hectare.

### in the cellar

The optimally ripe bunches were given an overnight "cold-soak" to allow for colour extraction early in the winemaking process. Fermentation took place with temperatures peaking at 28°C. The wine was pressed off the skins directly after fermentation and following malolactic fermentation, it was matured for 12 months in seasoned 500L French oak barrels.