



Zevenwacht Z Gewürztraminer 2017

main variety Gewurztraminer

vintage 2017

analysis alc: 13.5 | ph: 3.32 | rs: 1.8 | ta: 5.7

type White

producer Zevenwacht Wine Estate

style Dry

winemaker Hagen Viljoen

taste Fragrant

wine of Stellenbosch

body Medium

tasting notes

Aromatic and intense the wine has delightful flavours of rose petals, litchi and Turkish delight. The wine has a full palate that is carried by a fresh acidity and lingering creamy finish.

ageing potential

The barrel maturation gives this wine excellent aging potential resulting in a more complex wine. Ageing up to 10 years.

blend information

100% Gewurztraminer

food suggestions

Our most heavenly pairings have been with light fragrant curries enjoyed on a winter's day and also with Turkish delight Pavlova for dessert. A floral and spicy wine giving you the opportunity to try exotic food combinations.

in the vineyard

These 36-year-old vineyards present a visual anomaly. Gnarled and far from aesthetic, they produce the tiniest berries with astonishing aromatic concentration. Southwest facing with one of the most extreme slopes on the farm, the wines enjoy the wintry exhalation of the Atlantic Ocean less than a stone's throw away.

in the cellar

Only the best pink/purple bunches were hand selected at harvest time to ensure a high-quality juice with superb aromatic potential. The berries were sorted before pressing and the juice cold settled and racked to barrel for fermentation. The wine was barrel aged for 12 months before bottling.