

Zevenwacht Sauvignon Blanc 2000

This youthful wine expresses the excitement of the 2000 crop. Though very hot, the cooler February temperatures benefited the Sauvignon Blanc grapes. The resulting wine has intense ripe fig flavours, hints of cassis (black current) and a regal structure which will ensure longevity. Delicious with Cape Salmon, perlemoen, crayfish and roast chicken.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery : Zevenwacht Wine Estate

winemaker : Hilko Hegewisch

wine of origin : Coastal

analysis : alc : 13.5 % vol rs : 3.9 g/l pH : 3.15 ta : 6.7 g/l

type : White

pack : Bottle

in the cellar : Vineyard notes:

The Sauvignon Blanc vineyards are situated on the highest part of the farm, next to the Lookout Conference Centre. Benefiting from the cooler temperatures at this elevation, the vineyards are well exposed to the maritime influence of False Bay and Table Bay. Mature vines are planted in deep Hutton soils with a water retaining, clay under layer.

Vinification:

Grapes were picked in the early mornings. No skin contact used. The typical varietal characteristics of the Sauvignon Blanc grapes have been focused and intensified by three months contact with the primary lees. Fermentation in stainless steel tanks.

Zevenwacht Wine Estate

Stellenbosch

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www.zevenwacht.co.za

