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Zevenwacht Cabernet Sauvignon 2011

The wine is big, bold and full-bodied with intense aromas of black cherries, and blackcurrants with tobacco undertones. Oak aromas are well integrated and add to the complexity of the wine with underlying cedar and cigar box notes. Dark blackberry and plum flavours dominate the palate, followed by hints of cacao. A firm yet well integrated tannin structure and lingering finish. .

Also available in 375 ml

Cabernet Sauvignon is not a delicate wine, so rich and wholesome fare is needed to show off the robust flavours. It is therefore best with aged prime rib or T-bone steak, medium rare – olive oil and mustard seed rump served with a peasant salad (everything except the leaves) or a hearty oxtail. Non meat options can prevail too such as black bean stew but don't be limited by these ideas.

variety : Cabernet Sauvignon | 100% Cabernet Sauvignon
winery : Zevenwacht Wine Estate
winemaker : Jacques Viljoen
wine of origin : Stellenbosch
analysis : **alc :** 14 % vol **rs :** 2.87 g/l **pH :** 3.72 **ta :** 5.95 g/l
type : Red **style :** Dry **body :** Full **taste :** Fruity **wooded**
pack : Bottle **closure :** Cork

2012 Veritas Wine Awards - Bronze Medal

ageing : Superb to drink now but excellent aging potential 5 – 15 years.

in the vineyard : The grapes for the 2011 vintage come from 3 different underlying vineyards, all on west south-west facing slopes. We crafted this wine from one older and two new vineyards. All three vineyards are at an altitude from 100–150m above sea-level. The situation of these blocks offers maximum exposure to the cooling sea breezes from the nearby Atlantic Ocean, keeping the vines and their fruit cool during the warmer days of the ripening period. In turn, this allows for the maximum flavour, colour and tannin development. The vines are trellised on a five-wire hedge system and receive only supplementary drip irrigation.

about the harvest: The grapes were picked between 25.5°Brix.

in the cellar : The grapes were picked at 25.5 Brix, destalked and lightly crushed into 10-ton open top fermenters. The must was fermented at a regulated 28oC with regular pump overs, and punch downs. During the active part of fermentation, we punched down every 4 hours. This is done to break up the cap of the fermenting wine and to submerge the skins for colour and skin tannin extraction. We left the wine on the skins for a total of 21 days. The wine underwent malolactic fermentation in barrel, after which it was racked and then returned to 50% new and 50% 2nd fill French oak Hogsheads, for 16 months.

Zevenwacht Wine Estate

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Zevenwacht
ANNO 1800