



# CAPE STAR

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## CAPE RANGE

### CAPE STAR SHIRAZ

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#### PACKAGING

Empty Bottle Weight (grams):

Bottle Size: (750ml)

Closure type : Cork

Case Weight (kg):

Case Size (6x750ml):

Number of Layers (per Pallet): 5

Number of Cases per Layer: 28

Number of Cases per Pallet: 140

Pallet Weight (kg):

Pallet Volume (litres): 630 Litres

Minimum Purchase Quantity: 5 Pallet

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#### TASTING NOTES

Colour: Dark ruby

Nose: Oak derived notes, cocoa and light chocolate with sour cherries in the background.

Palate: Juicy fruit, plums, mulberry with lovely rounded palate filled out with gentle oak tannins.

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#### HARVEST

Date of Harvest: Mid March - Beginning of April

Type of Harvest: Cool morning hand harvest

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#### BLEND INFORMATION

100% Shiraz

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#### AWARDS

NEW PRODUCT

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#### TECHNICAL ANALYSIS

Alcohol: 13 – 14%

Residual Sugar: 9,5 - 11g/L

Total Acidity: 5.2 – 6.3g/L

pH: 3.3 -3.6

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#### VINEYARD

Different climate zones are used to ensure a wide selection of quality grapes. Firstly, the south-easterly slopes on the Tygerberg Hills, Durbanville and the south-westerly slopes of Devon Valley, Stellenbosch are both characterized with high clay content soils resulting in excellent water retention. The cool breeze from the cold Atlantic Ocean also ensures healthy grapes. The northern facing slope on the Helderberg basin in the Somerset West region ensures excellent sun exposure and fertile soil to enable stable growing conditions.

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#### VINIFICATION

In the cool early morning the grapes are hand harvested. Grapes from specific sites are fermented in separate stainless steel tanks or in open top fermenters. Each tank goes through a cold soaking process for 2-3days prior to inoculation with selected yeast strains. During the fermentation period, which is 14 days, pump overs or punch downs are done 3-6 times daily for colour extraction. This processes the colour of the wine and also the taste of the wine as tannins are extracted from the grape mass and by airted pump overs the tannins get polymerized and form the first part of excellent wine. The wine is then allocated to undergo malolactic fermentation in tanks and after placed into barrels, which are predominantly from French oak, to age for 12 - 24 months.

