



**GREAT  
FIVE**  
COLLECTION



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THE GREAT FIVE COLLECTION RANGE

CABERNET SAUVIGNON 2014

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**PACKAGING**

Empty Bottle Weight (grams): 410g  
Bottle Size: BN630DG (750ml)  
also available in screwcap.

Case Weight (kg): 7.50kg

Case Size (6x750ml): 314 x 156 x 235mm

Number of Layers (per Pallet): 5  
Number of Cases per Layer: 28

Number of Cases per Pallet: 140

Pallet Weight (kg): 1070 kg

Pallet Volume (litres): 630 Litres

Minimum Purchase Quantity: 5 Pallet

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**TASTING NOTES**

Colour: Dark ruby.

Nose: Red cherry, fruit driven.

Palate: Structured palate with red berry  
juiciness and hints of cocoa and cedar, soft  
tannins with lingering smooth finish.

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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% Cabernet Sauvignon

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**AWARDS**

NEW PRODUCT  
WATCH THIS SPACE 2016

**TECHNICAL ANALYSIS**

Alcohol: 14,0 - 14,5 %

Residual Sugar: 6.5 g/L

Total Acidity: 5.7 - 6,1 g/L

pH: 3.60

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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 2-3 days 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 aerated 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. The wine aged in tank with french and american staves. Small portion is placed in 3<sup>rd</sup> fill french oak barrel.

