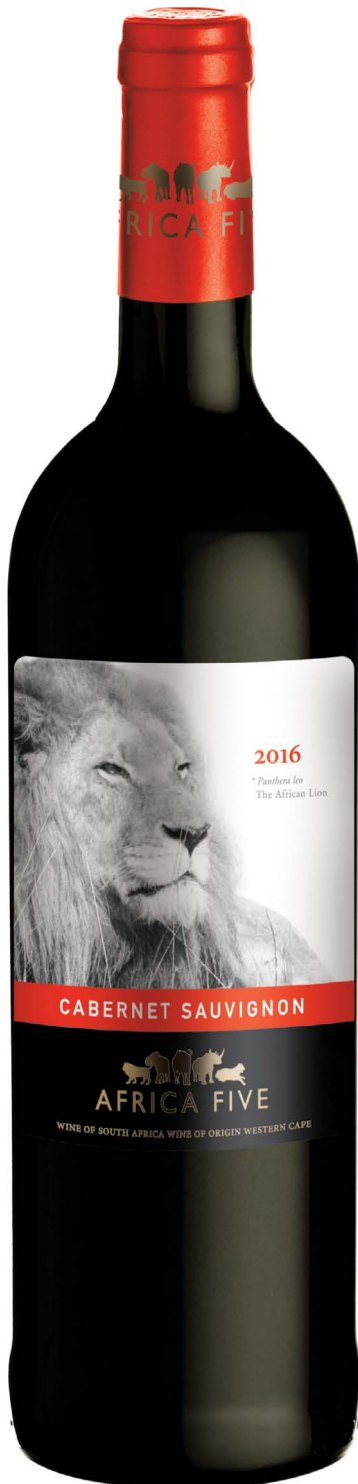




## AFRICA FIVE CABERNET SAUVIGNON



### AWARDS

2012 Best Value award - WINE Magazine  
2011 Best Value Award - WINE Magazine  
Top scoring red wine - WINE Magazine  
3\* rating Wine Magazine

### PRODUCT INFORMATION

Vintage: Current  
Packaging: 6 x 750 ml  
Empty Bottle Weight: 0.420 kg  
Bottle Size: 750 ml  
Case Weight: 7,50 kg  
Case Size: 244 mm x 160 mm x 322 mm  
Number of Rows: 5  
Number of Cases per Row: 28  
Number of Cases per Pallet: 112  
Pallet Weight: 840,0 kg  
Pallet Volume: 630 litre  
Minimum Purchase Quantity: 3 pallets

### TASTING NOTES

This velvety Cabernet Sauvignon is the perfect companion to any occasion. A finely textured wine with hints of black currant and dark red berries makes it a wine to suit every palate.

### HARVEST

Date of Harvest: Mid-March  
Type of Harvest: Hand harvest in the cool morning

### BLEND INFORMATION

% of Grape / Cépage: 100% Cabernet Sauvignon

### BARCODE

UPC: 6009820230844 (Bottle)  
SCC: 6009800473049 (Carton)

### TECHNICAL ANALYSIS

Alcohol: 15.0%  
pH: 3.72  
Total Acidity: 5.23 g/l  
Volatile Acidity: 0.64 g/l  
Total SO<sub>2</sub>: 80 mg/l  
Free SO<sub>2</sub>: 38 mg/l  
Sugar Rate: 3.76 g/l  
Potassium: n/a

### VINEYARD

Soil: Scali, Alluvial, Hutton, Kroonstad and Clovelly  
Growing Climate / Vintage Conditions: Cool ocean breeze; nestled in the Helderberg basin; surrounded by the Hottentots Holland mountains.

### VINIFICATION

Method: Cold maceration for three days followed by juice extraction; pump over three times daily and punch-down.  
Temperature: 16 - 28° Celsius  
Length: 10 - 25 days on skins  
Malolactic: In stainless steel tank with wood staves.

