



AFRICA FIVE

CABERNET SAUVIGNON / SHIRAZ

AWARDS

2011 Best Value Award - WINE Magazine
Best Value Red Blend - 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 Cabernet Sauvignon / Shiraz blend is a perfectly balanced rich red wine with layered hints of black currant and spices. Combination of flavours from Cabernet Sauvignon and Shiraz – cedar, dark berries, chocolate, mint, fennel and savoury notes with a well structured palate. Enjoy with meat dishes.

HARVEST

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

BLEND INFORMATION

% of Grape / Cépage: 60% Cabernet Sauvignon, 40% Shiraz

BARCODE

UPC: 6009820230882 (Bottle)
SCC: 6009800473087 (Carton)

TECHNICAL ANALYSIS

Alcohol: 14.0%
pH: 3.67
Total Acidity: 5.61 g/l
Volatile Acidity: 0.63 g/l
Total SO₂: under 100 ppm
Free SO₂: 35 ppm
Sugar Rate: 0 - 5 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 over looking False Bay

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.

