



AFRICA FIVE CAPE PREMIER RED

AWARDS

2012 Best Value award - 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

Each component of this Bordeaux blend has its own distinctive flavour, yet together they create a harmony of cedar, berries, dark chocolate, fennel and oak. An elegant delight.

HARVEST

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

BLEND INFORMATION

% of Grape / Cépage: 63% Merlot, 17% Cabernet Sauvignon, 10% Malbec, 6% Tinta Barocca, 4% Cabernet Franc

BARCODE

UPC: 6009820230899 (Bottle)
SCC: 6009800473094 (Carton)

TECHNICAL ANALYSIS

Alcohol: 14.0 %
pH: 3.63
Total Acidity: 5.67 g/l
Volatile Acidity: 0.64 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.

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.

