



CAPE DISCOVERY



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BLUSH SPARKLING ALCOHOL FREE 0,0% ALCOHOL

PRODUCT INFORMATION

Empty Bottle Weight (grams): 800 gram
Bottle Size: BN1288 (750 ml)
Case Weight (kg): 19,80 kg
Case Size (12 x 750 ml): 288 mm (H) x
315 mm (W) x 420 mm (L)
Number of Layers (per Pallet): 5
Number of Cases per Layer: 12
Number of Cases per Pallet: 60
Pallet Weight (kg): 1188,0 kg
Pallet Volume (litres): 540 L
Minimum Purchase Quantity: 763 cases
20 ft dry ctr – 763 cases / 9156 bottles
40 ft dry ctr – 1314 cases / 15768 bottles

TASTING NOTES

Colour: Light red . .
Nose: Fruity, berry, some hints of
tropical fruits.
Palate: Good length. Some citrus
and creamy lees evident offering a
refreshing finish. To be enjoyed with
every festive occasion.

HARVEST

Date of Harvest: Beginning of February
Type of Harvest: Cool morning hand
harvest

BLEND INFORMATION

100% Red Grape

BARCODE

UPC: 6009703110522 (Bottle)
SCC: 6009703110539 (6 x 750 ml Carton)

TECHNICAL ANALYSIS

Alcohol: 0,0 %
Residual Sugar: 125,0 g/L
Total Acidity: 7,2 g/L
pH: 3,2
Carbonation : 5000 mg/l

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.

VINIFICATION

In the cool early morning the grapes are hand harvested. Grapes from specific sites are fermented in separate stainless steel tanks. Each tank goes through a cold soaking process for 6-12 hours to receive optimal skin contact after which the skins are pressed gently in pneumatic press. Free flow juice and press juice are kept separate and left over night for settling after which it is racked. Juice is kept cool until bottled.

