



# CAPE DISCOVERY



## CAPE DISCOVERY BRUT SPARKLING WINE 10,5% 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 green.  
Nose: Fruity, lime, citrus, 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% Chardonnay

### BARCODE

UPC: 6009703111956 (Bottle)  
SCC: 6009703111963 (6 x 750 ml Carton)

### TECHNICAL ANALYSIS

Alcohol: 10,5 %  
Residual Sugar: 8,5 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 and inoculated with selected yeast strains. Fermentation will take place between 11-13 degrees Celsius until the process is complete. A few weeks or months of lees contact is given before wine is bottled.

