



OPENERS



OPENERS CABERNET SAUVIGNON

AWARDS

WINE Magazine Best Value 2014 Awards
WINE Magazine Best Value 2013 Awards
WINE Magazine Best Value 2011 Awards

PRODUCT INFORMATION

Empty Bottle Weight (grams): 420 gram
Bottle Size: BN630 (750 ml)
Case Weight (kg): 7,5 kg
Case Size (6 x 750 ml): 235 mm (L) x 156 mm (W) x 314 mm (H)
Number of Layers (per Pallet): 5
Number of Cases per Layer: 28
Number of Cases per Pallet: 140
Pallet Weight (kg): 1050,0 kg
Pallet Volume (litres): 630 L
Minimum Purchase Quantity: 1000 Case

TASTING NOTES

Cabernet Sauvignon, the king of wines. Well balanced with hints of cedar, blackcurrant, red berry and fine tannins. Matures beautifully with age. A great accompaniment to steak, lamb and game. Produced in the Western Cape, renowned world wide for excellent wines – open & enjoy!

HARVEST

Date of Harvest: Mid March -
Beginning of April
Type of Harvest: Cool morning hand
harvest

BLEND INFORMATION

100% Cabernet Sauvignon

BARCODE

UPC: 6009820230615 (Bottle)
SCC: 6009820230622 (Carton)

TECHNICAL ANALYSIS

Alcohol: 13,5 – 14,5%
Residual Sugar: 8,5 – 15,0 g/L
Total Acidity: 5,8 g/L
pH: 3,6

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 or in open top fermenters. Each tank goes through a cold soaking process for 2-3 days prior to inoculation with selected yeast strains. During the fermentation period, which is 14 days, pump overs or punch downs are done 3-6 times daily for colour extraction. This processes the colour of the wine and also the taste of the wine as tannins are extracted from the grape mass and by airated pump overs the tannins get polymerized and form the first part of excellent wine. The wine is then allocated to undergo malolactic fermentation in tanks.

