



Fact Sheet:

Cape Collection, 750ml, Swartland District, South Africa

Varietal:

100% Chenin Blanc 2004

Vinification:

Weather conditions in the Swartland region are ideal for cultivating the vineyards in the bush vine style. Swartland's vineyards are generally dry farmed and the vines produce small grapes with a high ratio of skin to juice. The result is rich, fully flavored varieties.

These vineyards are located on soils of decomposed granite found on the cooler sloping foothills of the Paardeberg. Hand harvested in the early morning hours, the grapes are destemmed, crushed and cooled in open tanks for 8 hours on the skins. The free run juices, from the static drainers, are fermented separately from the juice obtained from the delicate pressing in a bag press. These two components are blended at a later stage when the final product is bottled. After fermentation, the juice is kept on the lees, chilled and aged for 3 months before racking and bottling.

Tasting Notes:

Cape Collection reflects the vibrancy of the land that is home to some of the world's most unique wildlife, including the Gemsbok, pronounced 'in-ma-zan-i' in the language of the Zulu tribes of Southern Africa. This Chenin Blanc offers tropical guava flavors with hints of ripe passion fruit and vanilla with a clean crisp finish. A great sipping wine, or partner with an assortment of cheeses, pasta, fish dishes and fruit salads.

Analysis

Alcohol 13%
 Sugar 2.3g/l
 TA 5.1g/l
 pH 3.4
 TSO 144mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CHENIN BLANC	12 x 750ml		32 lbs 4 oz	WxLxH 9 1/2" x12 1/2" x12"	14	4	56	