



Fact Sheet:

Cape Collection, 750ml, Swartland District, South Africa

Varietal:

100% Merlot 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.

Cultivated as unirrigated bush vines, they are located on the deep red, Hutton soils of the region which have high moisture retention properties. These grapes are hand harvested, pressed in a tank press and then fermented, dry, in stainless steel rotor tanks for 3 days at between 77-85°Fahrenheit. After fermentation, the juice is matured between 4-6 months in small oak barrels prior to 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 Leopard, pronounced 'in-gwe' in the language of the Zulu tribes of Southern Africa. This well balanced, medium bodied Merlot has soft blackcurrant and vanilla flavors, an elegant berry chocolate bouquet and a long finish. Ready to enjoy with pasta, grilled meats and cheeses.

Analysis

Alcohol 13.5%  
 Sugar 2.4g/l  
 TA 5.2g/l  
 pH 3.6  
 TSO 94mg/l

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