



Fact Sheet:

Cape Collection, 750ml, Swartland District, South Africa

Varietal:

100% Shiraz 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.

Grown as bush vine on decomposed granite soils on the foothills of the Paardeberg with no irrigation. Hand harvested, the grapes are then crushed and left on the skins for 8 days followed by gentle pressing in a tank press. The juice is then transferred and fermentation then occurs in rotor tanks between 77-85°Fahrenheit for 3 days. After fermentation, the juice is aged for 8 months in 300 liter 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 Lion, pronounced 'in-gon-yama' in the language of the Zulu tribes of Southern Africa. This dry, full-bodied Shiraz is soft and rich with red berry flavors and a peppery/smoky finish on the palate. Ready to enjoy with your favorite grilled foods and spicy dishes.

Analysis

Alcohol 13.5%
 Sugar 2.2g/l
 TA 5.4g/l
 pH 3.7
 TSO 80mg/l

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