



Fact Sheet:

Cape Collection, 750ml, Swartland District, South Africa

Varietal:

100% Sauvignon 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 the cooler sloping hillsides of the region. Deep, cool soils with excellent moisture retention properties are selected for the cultivation of these vines. Hand harvested in the early morning hours, the grapes are destemmed, crushed and cooled in open tanks for 8 hours on the skins. Extended skin contact is given to extract maximum flavors before pressing in a bag press. After pressing, the juice is left to settle overnight in order to help maximize the clarity of the liquid. 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 Zebra, pronounced 'i-dube' in the language of the Zulu tribes of Southern Africa. Elegant, clean and medium bodied with tropical flavors and underlying pepper tones. Full on the palate with a crisp, dry finish. Known as a 'sunset' wine, simply relax and sip or enjoy with salads, seafood and chicken.

Analysis

Alcohol 12.9%  
 Sugar 2.0g/l  
 TA 5.4g/l  
 pH 3.3  
 TSO 126mg/l

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