



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

90% Cabernet Sauvignon - 10% Merlot 2004

Vinification:



Hand harvested from vineyards located in Paarl and Wellington. Conventional stainless steel pump over fermentation. The Merlot juice, along with 40% of the Cabernet juice is matured separately in French oak for 10 months. The remaining 60 % Cabernet juice is stave matured prior to blending and bottling.

Tasting Notes:

An elegant, deep ruby red wine that fills your glass with red fruit and cassis aromas. This is a well balanced, smooth Cabernet with a long, smooth and satisfying finish. Enjoy with beef, lasagna, lamb, or for a change of pace, serve it for dessert with a rich chocolate cake. Ready to drink now or bottle age a further 3 - 5 years for added complexity.

Analysis

Alcohol 13.4%
 Sugar 5.2g/l
 TA 5.3g/l
 pH 3.8
 TSO 151mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CABERNET SAUVIGNON	6 x 750ml	 7 05138 00028 0	32 lbs	WxLxH 7"x10½"x12"	28	4	112	 705138000297