



Fact Sheet:

Matuba, 750ml, Western Cape, South Africa

Varietal:

94% Shiraz - 6% Viognier 2004

Vinification:



The Shiraz grapes were selected from Riebeek, Wellington and Paarl vineyards. Matured separately in French oak barrels for 16 months prior to blending and bottling

Tasting Notes:

Soft, delicate floral nose. The black cherry flavors of the Shiraz are balanced with spicy floral tones of the Viognier. Firm structure and tannins with a slightly sweet, silky-smooth finish on the palate. A versatile partner, would complement a broad range of dishes. Especially good with savory stews, grilled meats, hearty pastas and spicy foods. Ready to enjoy now or bottle age a further 6 years for added complexity and concentration.

Analysis

Alcohol 14.5%
 Sugar 4g/l
 TA 5.6g/l
 pH 3.6
 TSO 153mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
SHIRAZ/VIIGNIER	6 x 750ml	 7 05138 00005 1	39 lbs	WxLxH 7"x10½"x12"	28	4	112	 705138000068