



Fact Sheet:

Webersburg, 750ml, Stellenbosch District, South Africa

Varietal:

100% Cabernet Sauvignon 1999

Vinification:

Webersburg estate lies in the heart of the Cape's most famous wine region. The site was first planted with vines in 1693. Their prized low yield, 94 acre Stellenbosch vineyard sits on north and northeast facing slopes that receive early morning sun and afternoon shade. The vineyard has varying soil types, including decomposed granite on the upper levels and red clay on the lower levels, which are meticulously hand harvested. Honored as South Africa's top estate winemaker, Giorgio Dalla Cia follows classic French traditions: carefully controlled fermentation, gentle handling and extended aging in new French oak barrels, followed by at least one year of bottle aging.

Fermentation of this 100% Cabernet Sauvignon is strictly controlled. The wine is then aged for 18 months in 70% new and 30% second year French oak barrels. A high percentage of new barrels every vintage gives the wine great structure and complexity with great finesse and good aging potential.

Tasting Notes:

Elegant and classic in the style of great Bordeaux wines. Silky tannins and good balance, well rounded and lingering on the palate. Mouth filling with a smoky, toffee character. Can be enjoyed now or bottle age a further 5 years.

Analysis

Alcohol 13%  
 Sugar 1.6g/l  
 TA 6.0g/l  
 pH 3.9  
 TSO 44mg/l

WINE TYPE	CASE PACK	BOTTLE UPC	CASE WEIGHT	CASE DIMENSIONS	CASES/LAYER	LAYERS/PALLET	CASES/PALLET	CASE UPC
CABERNET SAUVIGNON	6 x 750ml		39 lbs 12 oz	WxLxH 9 1/2" x 13 1/2" x 6 3/4"	28	4	112	