



Fact Sheet:

Webersburg, 750ml, Stellenbosch District, South Africa

Varietal:

70% Cabernet Sauvignon - 30% Merlot 2002

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.

The wine is 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:

"Iron fist in a silk glove," is how Giorgio describes this robust, yet elegant wine. An exceptionally opulent, complex blend. The marriage between these two noble varietals results in an integration of rich cassis fruit woven into smooth plush tannins. On the nose there are ample tones of chocolate, violets, wild berries and vanilla spice. Very masculine in character, the leatheriness and black olives of the Cabernet complimenting the cherries and boiled beetroot of the Merlot, this is a well balanced wine with a long lingering aftertaste. Elegant and refined, allow time to decant, unfurl and open up. Enjoy now or bottle age 3-5 years for added complexity.

Analysis

Alcohol 13%
 Sugar 1.7g/l
 TA 5.8g/l
 pH 3.7
 TSO 52mg/l

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