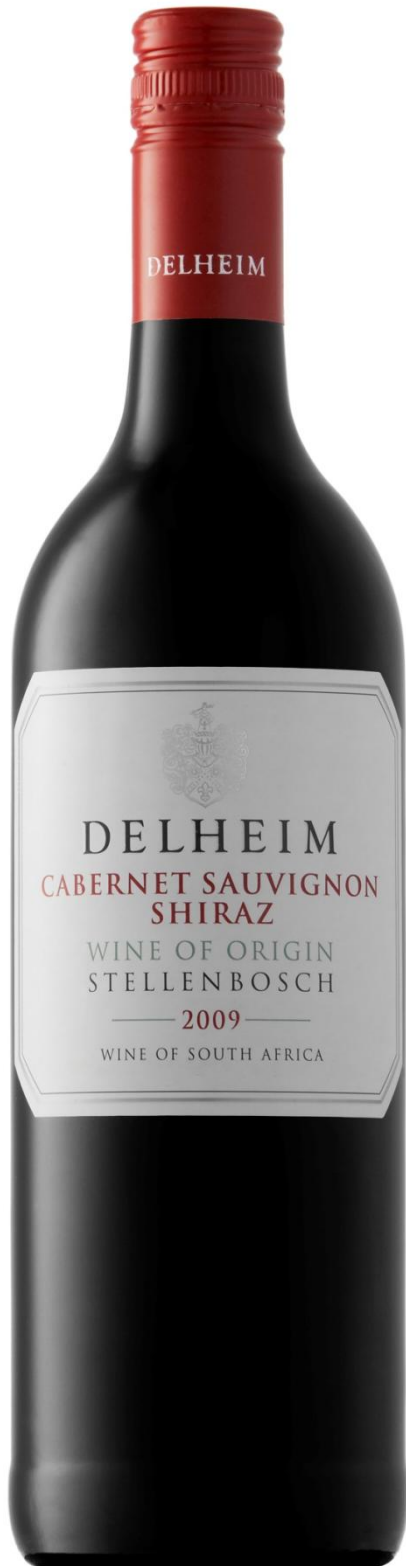


## CABERNET SAUVIGNON/SHIRAZ 2009



### COMPOSITION

41% Cabernet Sauvignon, 40% Shiraz, 13% Malbec, 3% Petit Verdot, 2% Ruby Cabernet, 1% Merlot.

### ORIGIN

Stellenbosch, South Africa

### VINIFICATION

Fermentation with selected yeast strains. Temperature was maintained at 25-28°C. Pump-overs were conducted three times a day until fermented dry. The wine was matured for twelve months in French oak barrels, and then bottled with a screw cap.

### BOTTLING DATE

October 2010

### RELEASE DATE

October 2010

### ANALYSIS

Residual Sugar:	2.28 g/l
Alcohol:	14.0%
pH:	3.70%
Total Acidity:	5.54 g/l

### TASTING NOTES

Blackberry and plum aromas are joined on the nose by subtle dark chocolate and vanilla. These follow through to an elegant, lingering palate.

### MATURATION

Drink now.

### BAR CODES

1 x 750ml:	600 2083 00 0117
6 x 750ml:	1600 2083 00 0701
12 x 750ml:	1600 2083 00 0114



Varkplaas Shiraz