

CABERNET SAUVIGNON/SHIRAZ 2010



COMPOSITION

44% Cabernet Sauvignon, 36% Shiraz, 9% Malbec, 5% Petit Verdot, 4% Ruby Cabernet, 2% Cabernet franc

ORIGIN

Stellenbosch, South Africa

VINIFICATION

Fermentation with selected yeast strains. Temperature was maintained at 25-28°C. Pump-overs were conducted 4 times a day until fermented dry. The wine was matured for ten months in French oak, and then bottled with a screw cap.

BOTTLING DATE

July 2011

RELEASE DATE

August 2011

ANALYSIS

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|-----------------|-----------|
| Residual Sugar: | 2.49 g/l |
| Alcohol: | 14.0 vol% |
| pH: | 3.57 |
| Total Acidity: | 5.83 g/l |

TASTING NOTES

Blackberry and plum aromas, backed by undertones of dark chocolate and vanilla. The wine is elegant and lingers on the 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