

CAPE BLEND 2013 PINOTAGE, CABERNET SAUVIGNON, CABERNET FRANC, SHIRAZ, MERLOT, PETIT VERDOT

VINIFICATION

Wine maker description	A velvety opulent wine made with the Cape's own grape Pinotage blended with noble varietals, including Shiraz for the first time. Rich, intriguing, multi-layered aromas and flavours suggestive of Black forest cake with notes of ripe raspberries and blackberries. Soft tannins, dark red fruit and a long finish are hallmarks of this wine.	
Varieties	36% Pinotage, 36% Cabernet Sauvignon, 9% Cabernet Franc 9% Shiraz, 5% Merlot, 5% Petit Verdot	
Origin	Wine of Origin Stellenbosch	
Vinification details	All the different grapes spent 5 days on cold maceration, where after it was fermented in stainless steel tanks at optimal temperatures of between 22-28°C. Here after malo-lactic fermentation took place on wood staves in stainless steel tanks. The wine were then matured separately for 10 months in 45% new 225L French and American oak, before being blended and left to marry for a further 2-4 months.	
Date of bottling	3 rd February 2015	
Analysis	pH 3.65 Residual sugar 2.7 g/L	Total acidity 5.7 g/L Alcohol 14.5%

PROVENANCE

Vineyard – Da Capo, Sir Lowry's Pass, Helderberg

Soils	Granite/Tukulu (decomposed granite) / Table Mountain Sandstone	
Aspect	Cab. Sauv. – West ; Pinotage – South West ; Merlot - South & South West ; Shiraz – North West ; Cab. Franc – North East & South West	
Area	Cab. S – 5.86 Ha ; Pinotage – 4.5 Ha ; Merlot – 8 Ha ; Cab. Franc – 2.31 Ha ; Shiraz – 3,67 Ha ; Petit Verdot – 0.29 Ha	
Trellising	Vertical Shoot Positioning	
Irrigation	Drip	
Predominant wind	SE Summer/NW Winter	
Date of planting	Cab. Sauv. – 2000 ; Pinotage – 2001 & 2002 ; Merlot – 1999 ; Shiraz - 1999 & 2000 ; Petit Verdot – 2004 ; Cab. Franc – 2000	
Clones	Cab. Sauv – 46C & 1631, 15M, 169AX ; Pinotage – PI45 & PI48A ; Merlot – MO343 & MO12, MO181 & MO192, MO3 ; Shiraz - 9C & 21A ; Petit Verdot – PR8719 ; Cab. Franc – CF312T	
Balling at picking	24.5 – 25.9°B	

