

Africa Five Dry Red 2004

Each component of this Bordeaux blend has its own distinctive flavour, yet together they create a harmony of cedar, berries, dark chocolate, fennel and oak. An elegant delight.

variety : Merlot | 63% Merlot, 17% Cabernet Sauvignon, 10% Malbec, 6% Tinta Barocca, 4% Cabernet Franc

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14 % vol rs : 0-5 g/l pH : 3.6 ta : 5.8 g/l va : 0.64 g/l so2 : under 100 mg/l fso2 : 35 mg/l

type : Red **style :** Dry **wooded**

pack : Bottle **closure :** Screwcap

in the vineyard : **Soil:** Scali, Alluvial, Hutton, Kroonstad and Clovelly.

Growing Climate/Vintage Conditions: Cool ocean breeze. Nestled in the Helderberg basin, surrounded by the Hottentots Holland mountains.

about the harvest: **Date of harvest:** mid-March

Type of harvest: Hand harvested in the cool morning.

in the cellar : **Method:** Cold maceration for 3 days followed by juice extraction. Pump over and punch down 3 times daily.

Temperature: 16° - 28° C

Fermentation Length: 10 - 25 days on skins.

Malolactic: In stainless steel tank with wood staves.

