

Africa Five Dry Red 5 litre NV

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

It accompanies many dishes, especially those with a tomato base such as Italian and meat dishes, for example Osso Bucco and Sirloin.

variety : Cabernet Sauvignon | Cabernet Sauvignon, Merlot, Shiraz

winery :

winemaker : Reino Kruger

wine of origin : Coastal

analysis : alc : 14.0 % vol rs : 3.5 g/l pH : 3.63 ta : 5.67 g/l va : 0.64 g/l so2 :
under 100 mg/l fso2 : 55 mg/l

type : Red **style :** Dry

pack : Box **closure :** Tap

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 to early April

Type of Harvest: Hand harvested in the cool morning

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

Temperature: 16 - 28° Celsius

Length: 10 - 25 Days on skins

Malolactic: In stainless steel tank with wood staves.

