

Dixon's Peak Shiraz 2004

ANALYSIS

Alcohol:	12.45%
pH:	3.90
Extract:	31g/l
Red Sugar:	1.8g/l
Tot SO2	82 mg/l
Tot acid:	5.9g/l

TECHNICAL NOTES

Only the finest full ripe grapes are handpicked and sorted in the vineyard before it is gently de-stemmed and crushed. The grapes are then cold macerated for a week at 4 degrees Celsius, to extract all the goodness from the skins. Only special selected yeast strains are used and at 8 degrees balling the partially fermented wine are removed from the skins to produce a light healthy drinking wine. This wine was matured with American and French oak staves for 4 months and was blended with 7% Cabernet Sauvignon of the same vintage.

TASTING NOTES

The wine has a purple red colour and a complex array of aromas. This wine is a perfect fit for the health conscious wine lover that enjoy's to taste the influence of the terroir. The wine has aromas of ripe plums and spicy notes of white pepper rounded of with peppermint crisp chocolate flavours. The "fynbos" (garrigue) character of "tolbos" (indigenous flora) and liquorice in the after taste best illustrates the terroir. The most distinguished attribute of this wine is it's soft entry and long lingering after tastes. This wine is perfect to be enjoyed with light and fresh foods like pastas and salads or meat dishes.

Dixon's Peak Cabernet Sauvignon 2004

ANALYSIS

Alcohol:	12.36%
pH:	3.84
Extract:	34g/l
Red Sugar:	1.8g/l
Tot SO2	84 mg/l
Tot acid:	6.1g/l

TECHNICAL NOTES

Full ripe grapes are handpicked and manually sorted in the vineyard before it is gently de-stemmed and crushed. The grapes are then cold macerated for a week at 4 degrees Celsius, to extract all the goodness from the skins. Only special selected yeast strains are used and at 8 degrees balling the partially fermented juice of wine are removed from the skins to produce a light healthy drinking wine. The wine was matured with French oak staves for 4 months to preserve the fruit and spiciness of the terroir

TASTING NOTES

The beautiful maroon red colour promise the healthy wine lover a new experience. The complex aromas continue to surprise the consumer with black fruit, red roses and terroir driven proteas (indigenous flora) on the nose. The aroma of the wine is best described by the "garrigue" character founded in the natural fynbos.(Cape indigenous flora) The distinctive soft smooth entry of the wine is complimented with hot chocolate and liquorice on the after taste.

This wine is perfect to be enjoyed with light and fresh foods like pastas and salads or meat dishes.

Dixon's Peak Semillon / Chardonnay 2006

ANALYSIS

Alcohol:	12.8%
pH:	3.69
Extract:	21.9g/l
Red Sugar:	4.1g/l
Tot SO2	88 mg/l
Tot acid:	5.5 g/l

TECHNICAL NOTES

This wine is made from top quality grapes. Cooled to 4 deg Celsius, before destemming the grapes are gently crushed in a modern pneumatic press. The juice is left to settle overnight before fermentation in stainless steel tanks. Ten percent of the Chardonnay was fermented in new Oak barrels for three months.

TASTING NOTES

Tropical fruit, white apple and ripe pears are predominant in this well balanced wine. The taste of stone fruit follows through on the pallet with hints of lime. This fresh easy drinking wine compliments a healthy wine philosophy and is perfect for light organic salads with fresh herbs and spices and seafood...