**BOTTLE SHOT**

A lively green color, with hues of pale straw is the first indication this is going to be both fresh and complex. The nose offers an intriguing array of fruits - sliced November figs, ripe nectarine and freshly peeled satsumas (we call them naartjies!). In the background is the hint of herbaceous rosemary. The palate is round and fleshy, pushing forward ripe citrus fruits like orange, nectarine again and a fresh core of green melon. There is the hint of banana bread as well. It is moreish and beautifully balanced. But the excitement doesn’t stop there – the finish is creamy and long and fresh like watermelon sorbet. Very delicious.

**TASTING NOTES**

**PRODUCTION:** 1,800 CASES

**BOTTLED USING A TWIST OFF, HELIX CORK**

12.5% ABV // 3.47 PH // 5.82 G/L ACIDITY

3.5 G/L RS // 45 PPM FREE SO2

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**ABOUT US // CAPE VENTURE WINE CO.**

Collaborative project with U.S. & S.A. Team

Winemakers: Bruce Jack & Trizanne Barnard

U.S. Directors: Walker Brown & Charles Brain

50% of annual profits shared with those who grow our wine via the Pebbles Project