



RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Cabernet Sauvignon 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on cool southern western slopes as well as the warmer northern slopes in the Paarl area. Soils are decomposed granite, rich and well drained. We prefer the grapes to be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional irrigation after veraison.

YIELD:

10 - 12 tons/ha

Balling at harvest: 25° to 26° Balling

IN THE CELLAR:

Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is filtered and stabilized prior to bottling.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
13.89	3.56	4.41	5.24	0.64	99	44





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Merlot 2020

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes to be planted in an East-West row direction. 5-Wire Perold system Basic canopy, yield and crop management, additional irrigation after veraison.

YIELD:

8 - 10 tons/ha

Balling at harvest: 25° to 26° Balling

IN THE CELLAR:

Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is filtered and stabilized prior to bottling.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
13.42	3.53	2.70	6.76	0.82	121	38





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Shiraz 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes to be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional irrigation after veraison.

YIELD:

12 - 14 tons/ha

Balling at harvest: 25° to 26° Balling

IN THE CELLAR:

Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is filtered and stabilized prior to bottling.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
14.03	3.62	3.86	5.13	0.78	103	38





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Pinotage 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on warmer north western slopes in the Paarl area. Soils are deep, rich and well drained. All the vineyards are bush vines. Basic canopy yield and crop management. Dry Land Vineyards.

YIELD:

8 - 10 tons/ha

Balling at harvest: 25° to 26° Balling

IN THE CELLAR:

Fermented on skins 7 to 12 days after which the skins are pressed, and the wine is inoculated with malolactic bacteria to initiate a secondary fermentation. On completion of malolactic fermentation, the wine is filtered and stabilized prior to bottling.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
14.42	3.59	4.12	5.36	0.55	106	43





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Chardonnay 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on warmer north western slopes as well as the low lying area in and around Paarl. Soils are deep, rich and well drained. All the vineyards are trellised 5-wire Perold system. Basic canopy, yield and crop management. Supplemental irrigation is given during the growth cycle.

YIELD:

10 - 12 tons/ha

Balling at harvest: 22° to 23° Balling

IN THE CELLAR:

Fermentation is stainless steel tanks at 12° - 14° Celsius. After fermentation the wine is stabilised, filtered and bottled. No oak maturation.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
12.51	3.49	4.29	5.58	0.45	93	46





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Rosé 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on cool, southern slopes in the Paarl area. Soils are deep, rich and well drained. We prefer the grapes to be planted in an East-West row direction. 5-Wire Perold system. Basic canopy, yield and crop management, additional watering after veraison.

YIELD:

14 - 16 tons/ha

Balling at harvest: 21° to 23° Balling

IN THE CELLAR:

Grapes are destemmed and crushed. Juice and skins are separated immediately. Fermentation in stainless steel tanks at 12° - 14° Celsius. After fermentation the wine is stabilised, filtered and bottled. No oak maturation.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
12.15	3.51	9.18	5.32	0.42	84	36





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Chenin Blanc 2019

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Paarl and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Vineyards situated on cool, southern slopes as well as the warmer north western slopes in the Paarl area with a 50/50 split between 5-Wire Perold system and Bushvine plantings. Planting density at 1.2 x 2.7 metres. Basic canopy, yield and crop management, additional irrigation after veraison.

YIELD:

14 - 16 tons/ha

Balling at harvest: 21° to 23° Balling

IN THE CELLAR:

Fermentation is stainless steel tanks at 12° - 14° Celsius. After fermentation the wine is stabilised, filtered and bottled. No oak maturation.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
11.50	3.36	4.18	5.35	0.38	96	43





RESERVE COLLECTION

CAPE JEWEL

Cape Jewel Gewürztraminer 2020

- VEGAN
- KOSHER FOR PASSOVER

WINE OF ORIGIN:

Western Cape

BLEND:

100 %

GEOGRAPHY:

Western Cape Province of South Africa - Robertson and surrounding areas. Cold wet winters and hot dry summers.

VINEYARDS:

Mainly low-lying bush vine vineyards with trellised vineyards. Basic canopy and crop management with supplemented irrigation for the trellised vineyards.

YIELD:

10 - 14 tons/ha

Balling at harvest: 24° to 25° Balling

IN THE CELLAR:

Grapes are destemmed and crushed, after which it is cold soaked for 12 to 18 hours prior to fermentation. Juice is fermented in stainless steel tanks. Fermentation is stopped at 3° balling prior to stabilisation, filter and bottling of the wine. No oak maturation.

TECHNICAL ANALYSIS:

ALC	PH	RS	TA	VA	TSO2	FSO2
11.41	3.56	34.12	6.41	0.61	144	47

