

CORAL REEF

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Our focus is to supply quality wine products to the retail market in South Africa and to establish an International market with its own brand portfolio products.



PINOTAGE

WINEMAKER'S TASTING NOTES

A lovely fruity Pinotage with hints of brambles and strawberries. This Pinotage is medium to full bodied and well balanced on the palate with a lingering plum aftertaste.

WINEMAKING

Grapes are picked at optimum ripeness at around 24 °B. Fermentation on the skins for a maximum 4 days until enough colour and flavour is extracted. Final blends are made prior to bottling to give the final product the best flavour, colour, taste and complexity.

TECHNICAL NOTES

Alcohol: 14.00%
pH: 3.51
Residual sugar: 3.2 g/l
Acidity: 5.23g/l



CABERNET SAUVIGNON

WINEMAKER'S TASTING NOTES

Lots of chocolate and ripe plum flavours on the palate. Serve with lamb, beef, venison or even duck with a rich sauce.

WINEMAKING

Cabernet Sauvignon is hand harvested at sugars between 24 - 26°B. The wine is fermented in stainless steel fermentation tanks and is kept on the skins for ± 4 days at 25 - 28°C.

TECHNICAL NOTES

Alcohol: 14.00%
pH: 3.58
Residual sugar: 2.3 g/l
Acidity: 6.2g/l



SHIRAZ NATURAL SWEET

WINEMAKER'S TASTING NOTES

A well-balanced medium bodied wine with blackberry flavours and hints of spice on the nose. Ideal with grilled meats.

VINIFICATION / OAKING DETAILS

Grapes for this wine were picked at 23°B. Fermentation was done in both open fermenters (hand plunged) and rotating tanks at a temperature of about 24°C.

TECHNICAL NOTES

Alcohol: 13.00 %
pH: 3.52
Residual sugar: 24g/l
Acidity: 5.8 g/l



MERLOT

WINEMAKER'S TASTING NOTES

Fruit driven with inviting raspberry, cherry and other ripe red berry flavours on the nose. The palate is soft and well balanced with lots of fruit and berry flavours. Medium bodied with lingering aftertaste.

WINEMAKING

Grapes crushed and fermented on the skins between 25 - 28°C for at least 3 days. Pressed in a tank press and fermented dry in stainless steel tanks.

TECHNICAL NOTES

Alcohol: 14.00 %
pH: 3.61
Residual sugar: 1.8 g/l
Acidity: 6.0g/l



MERLOT/ CABERNET SAUVIGNON

WINEMAKER'S TASTING NOTES

Ruby Red, Dark Red and Ripe fruit with dried peach. On the second nose well balanced medium bodied red wine.

VINIFICATION / OAKING DETAILS

The grapes for this wine were harvested between 20°B and 22°B. After clarification the juice was fermented at ± 14°C in stainless steel tanks until dry. Wine was stored on fine lees for a period of three months until preparation for bottling.

TECHNICAL NOTES

Alcohol: 14.00 %
pH: 3.66
Residual sugar: 1.6 g/l
Acidity: 5.8g/l



SAUVIGNON BLANC

WINEMAKER'S TASTING NOTES

A refreshing wine with tropical fruit, crisp acidity and a lingering aftertaste.

VINIFICATION / OAKING DETAILS

The grapes for this wine were harvested between 20°B and 22°B. After clarification the juice was fermented at ± 14°C in stainless steel tanks until dry. Wine was stored on fine lees for a period of three months until preparation for bottling.

TECHNICAL NOTES

Alcohol: 12.50 %
pH: 3.22
Residual sugar: 2.3 g/l
Acidity: 6.6 g/l