

TECHNICAL DATASHEET

Crocodile River. Red Blend

Type - RED WINE

Origin

COUNTRY	South Africa
REGION	W.O. Western Cape, South Africa
GRAPES	Cabernet Sauvignon, Shiraz
TOP	Screw cap, monocolor

WINEMAKING

When crafting Crocodile River Red, the goal is to introduce an element of softness and accessibility. The grapes were crushed early in the morning, followed by 24 hours of cold soaking before the start of fermentation. Slow, cooler fermentation is key to extracting fruit flavors from the grapes, resulting in layers of clean varietal fruit and soft, ripe tannins. After fermentation, the wine was left on the skins for one week to ensure softening of compounds and deep color extraction, leading to elegant smoothness on the palate.

TASTE AND FOOD PAIRING

This easy-drinking blend of approximately 60% Cabernet Sauvignon and 40% Shiraz showcases aromas of ripe mulberry, spices, and dark forest fruits, with a medium-bodied ripe finish on the palate. It pairs deliciously with red meat dishes, pasta, and hamburgers.

ALCOHOL CONTENT (%)	13-13.5
RESIDUAL SUGAR (g/L)	8.00
FRONT LABEL SIZE/Varnish	135*95 (h*w) The entire text on the front label, as well as the elements of the crocodile scale, are highlighted with varnish Paper - Fleur Du Cotton

PACKAGING AND LOGISTICS

BOTTLE		BOX		PALETE EUR	80*120
TYPE	Bordalesa 1348 Dark Green	QUANTITIES	6 bottles, grey/white	QUANTITIES	125 boxes 750 bottles
HEIGHT	290 mm	GROSS WEIGHT	7.00 kg	PER LAYER	25 boxes
DIAMETER	74 mm	DIMENSIONS	230x155x300 mm	TOTAL LAYERS	5
EMPTY WEIGHT	350 g	ITF 14	6005028005079	DIMENSIONS	120 x 80 x 165 cm
GROSS WEIGHT	1.15 kg			GROSS WEIGHT	886.00 kg
EAN 13	6005028005031				

Container - 24 pallets / 18000 bottles / 21264 kg

