

Matuba Premium Select Chenin Blanc 2004

Light bright pale yellow/green colour. Soft floral nose, hint of vanilla, straw and spice, clean elegant finish.

As an aperitif, or with oysters, fish or white meat dishes.

variety : Chenin Blanc | 90% Chenin Blanc, 10% Sauvignon Blanc

winery :

winemaker : Koosie Jordaan

wine of origin : Coastal

analysis : **alc** : 13.0 % vol **rs** : 2.5 g/l **pH** : 3.5 **ta** : 5.9 g/l

type : White

pack : Bottle

ageing : Enjoy now, should still gain complexity over next 2 years.

in the vineyard : All Riebeek origin. Chenin well established, old bush vine, yield of less than 8 tons per ha. Chardonnay also mature, low yielding vineyard, planted in deep duplex soil, which will receive one or two complimentary irrigations during summer.

in the cellar : No skin contact, juice allowed to settle at very low temperature, very clean, clear juice before yeast inoculation. After fermentation kept on lees and stirred every week for 8 weeks, then removed and kept on fine lees 6 months. Portion of Chenin and Chardonnay was fermented with French oak staves.

