

Matuba Premium Select Chardonnay 2004

Concours Mondial Awards 2006 â€” Silver Medal

Peach and apricot nose, light creamy and elegant texture, good length.

With creamy soups, salmon, vegetarian or pasta dishes.

variety : Chardonnay | 100% Chardonnay

winery :

winemaker : Koosie Jordaan

wine of origin : Coastal

analysis : alc : 13.8 % vol rs : 3.5 g/l pH : 3.4 ta : 5.5 g/l

type : White

pack : Bottle

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

in the vineyard : All Paarl origin. Mature, trellised vineyards, planted on deep soils with good moist affinity, 100m above sealevel. Cooler area of Paarl, during ripening influenced by cool south-easterly breeze in the afternoons; drops night temperatures, resulting in slow ripening. Yield of only 6 tons per ha.

in the cellar : No skin contact, juice allowed to settle at a very low temperature - very clean, clear juice with natural fermentation to follow. After fermentation kept on lees and stirred to gain more body structure. Small portion stave fermented wine blended back in to add complexity.

