

Matuba Vineyards Specific Sauvignon Blanc 2005

Strong tropical flavours, light grapefruit / green fig, full but crisp mouth feel. Long finish.

As aperitif, or with green salads, cold meats, fish or with meat dishes.

variety : Sauvignon Blanc | 100% Sauvignon Blanc

winery :

winemaker : Koosie Jordaan

wine of origin : Coastal

analysis : **alc** : 13.2 % vol **rs** : 1.9 g/l **pH** : 3.4 **ta** : 6.0 g/l

type : White

pack : Bottle

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

in the vineyard : High against the slopes of Groenberg at Wellington, 8 year old, 7 tons per ha. Special canopy management to ensure sun protection.

about the harvest: Grapes picked in lug boxes, then put in cold store to bring temperature down to lees the 10C.

in the cellar : After destemming, cold soaked for 12 hours on skin at very low temperature, then juice settled very clear before yeast inoculation, slow fermentation to maintain flavours. 6 months on lees.

