

Matuba Premium Select Sauvignon Blanc 2005

Pleasant tropical flavours, supported with a crisp acidity, and full lingering mouth feel.

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 year.

in the vineyard : High slope vineyards facing south-east. Trellised and irrigated. Special canopy management to ensure sun protection.

about the harvest: Grapes picked at different stages, north-west facing picked at 18° Balling, for green flavours, Rest picked at 23° Balling for tropical flavours.

in the cellar : After destemming, cold soaked for 6 hours on skin at very low temperature, then juice settled very clear before yeast inoculation, slow fermentation to maintain flavours. On lees for 5 months.

