

Tier 4 - Makana Boutique Range Sauvignon Blanc 2006

A medley of tropical fruit on the nose with hints of gooseberries and freshly cut grass. This elegant Sauvignon Blanc embraces the palate with well balanced acidity and well integrated fruit.

variety : Sauvignon Blanc | 100% Sauvignon Blanc
winery : Cape First Wines
winemaker : Christo Versfeld
wine of origin : Coastal
analysis : alc : 13.5 % vol rs : 2.5 g/l pH : 3.31 ta : 6.5 g/l
type : White
pack : Bottle

ageing : Maturation Potential: 2 years

in the vineyard : Soil type: Malmesbury Shale
Age of vines: 5 years
Trellising: Three Wire Perold
Yield: 9 tons/ha
Irrigation: Dry land

about the harvest: Picking date: Beginning February
Grape sugar: 24.5° Balling
Acidity: 7.3g/ltr
pH at harvest: 3.10

in the cellar : Fermentation temperature: 12 - 13°C
Method: Grapes were destemmed, crushed and pumped into the pneumatic press. On pressing, the free run juice and press juice were kept separate and cold settled for 18 hours. The crystal clear juice was then racked into another stainless steel fermentation tank and inoculated with CKS 102 yeast. The fermentation temperature started off at 11°C where it was kept consistent. Fermentation was completed within 3 weeks. The wine was left on the lees for an additional 6 weeks with regular stirring/mixing of the lees prior to bottling.
Wood ageing: None

